


## 2018 Saffredi IGT

Fattoria Le Pupille, Tuscany, Italy

### Product details

---

<b>Vintage:</b>	2018	<b>Drinking:</b>	2023 2038
<b>Producer:</b>	Fattoria Le Pupille	<b>Alcohol:</b>	
<b>Region:</b>	Tuscany	<b>Variety:</b>	
<b>Country:</b>	Italy		

 Vegan Friendly

### Tasting notes

---

The 2018 Saffredi is a regal, elegant, supremely polished wine. It may very well be the most refined Saffredi I have ever tasted. Silky in its first impression, with striking aromatic presence and exceptional balance, the 2018 is a total knock-out. Sweet red cherry, plum, mocha, licorice and cinnamon accents develop over time, but it is the wine's overall balance and poise that are so impressive today. The 2018 is an absolutely gorgeous Saffredi. It spent 20 months in French oak barrels, about 65% new. Don't miss it.

**96+ points, ANTONIO GALLONI, Vinous**

### About the producer

---

Elisabetta Geppetti, the founder of Fattoria Le Pupille, is a woman of exceptional energy and vision. She was only 20 years old when she first took the reins at her family's property in Southern Tuscany in the 1980s. The winery is synonymous with Morellino di Scansano and Elisabetta has been instrumental in placing this appellation on the map of wine lovers, producing excellent value Sangiovese and gaining global fame with the area's first Super Tuscan, Saffredi. Her children Clara and Ettore are now running the winery, and this second generation has created two incredible, innovative wines to add to this impressive range: Le Pupille, an amphora-aged Syrah, and Piemme, a unique Petit Manseng.

