



TORRE A CENAIA
ANTICA TENUTA PITTI



CONTESSA PAULINE

TOSCANA IGP
BIOLOGICO

WITHOUT ADDED SULPHITES

FROM ONE OF THE OLDEST
VERMENTINO VINEYARDS ON OUR
ESTATE, THIS WINE IS PRODUCED
IN LIMITED QUANTITIES, RICH IN
PERSISTENT FLAVORS AND AROMAS.

DENOMINATION
Bianco Toscana I.G.P.

ORIGIN
Torre a Cenaia Ancient Pitti Estate, today
owned by Coppini family; Tuscany.

GRAPES
100% Vermentino

VINEYARD
Casone, consisting of mother plants.

TERRAIN
Silty-sandy.

HARVEST
Last ten days of September, first ten days
of October.

VINIFICATION
Destemmer - soft pressing, maceration
of the grapes at 3 °C for 10 days in heat-
conditioned concrete tanks. Drawing
off and light pressing. Fermentation
at controlled temperature in vitrified
concrete tanks for 15 days with selected
yeasts.

REFINEMENT
4 months sur lie.

REFINEMENT IN BOTTLE
2 months

TASTING
Deep straw yellow color. Intense and
persistent aroma, fruity with hints of
apricot and peach, accompanied by hints of
thyme and sage. Taste with good structure,
savory, fresh and consistent.

FOOD PAIRING
Excellent as an aperitif, it goes well with
seafood, white meats, cold cuts, raw fish,
cheeses, mushrooms and truffles.

ALCOHOL
13% vol

SERVICE TEMPERATURE
8-10 °C

SIZE
750 mL