



TORRE A CENAIA  
ANTICA TENUTA **PITTI**



# PITTI ROSATO

TOSCANA IGP  
BIOLOGICO

A LUXURIANT CHOICE OF SANGIOVESE GRAPES AND A WHITE VINIFICATION GIVE THIS WINE A SOFT PINK COLOR AND A HARMONIOUS AND LIVELY FLAVOR WITH HINTS OF RED FRUITS AND ROSE PETALS.



**DENOMINATION**  
Rosato Toscana I.G.P.

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

**GRAPES**  
Sangiovese 100%.

**VINEYARD**  
Podere del Bosco.

**TERRAIN**  
Medium clay mixture.

**HARVEST**  
Second decade of September.

**VINIFICATION**  
Light press of the dirasped grapes, the fermentation is carried out in vitrified cement vats at controlled temperature for 15-20 days.

**REFINEMENT**  
Refined on lees in vitrified cement vats for 3 months.

**REFINEMENT IN BOTTLE**  
One month

**TASTING**  
Light pink color. Delicate bouquet with hints of red fruits and rose petals. Harmonic and lively taste.

**FOOD PAIRING**  
It goes perfectly with fish dishes, white meats, soups and vegetable flans.

**ALCOHOL**  
13% vol

**SERVICE TEMPERATURE**  
8-10 °C

**SIZE**  
750 ml

**CONTE**  
**ROBERT PITTI**  
dal 1463