



TORRE A CENAIA  
ANTICA TENUTA **PITTI**



# PITTI SANGIOVESE

TOSCANA IGP  
BIOLOGICO

A RIGOROUS CHOICE OF GRAPES AND A PURE VINIFICATION GIVE THIS SANGIOVESE A RUBY RED COLOR AND A HARMONIOUS AND VELVETY FLAVOR WITH ELEGANT TANNINS.

**DENOMINATION**  
Sangiovese Toscana I.G.P.

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

**GRAPES**  
Sangiovese 100%.

**VINEYARD**  
Podere Salimbeni e Podere del Bosco.

**TERRAIN**  
Medium clay mixture.

**HARVEST**  
First ten days of October.

**VINIFICATION**  
Soft destemming-pressing, fermentation at controlled temperature in vitrified concrete tanks for 15-20 days.

**REFINEMENT**  
In vitrified concrete tanks for 12 months.

**REFINEMENT IN BOTTLE**  
1 month.

**TASTING**  
Ruby red color with violet reflections, intense aroma with evident hints of red fruits. Fresh and harmonious flavor, soft and with a good tannic structure.

**FOOD PAIRING**  
Ideal as an aperitif, it goes perfectly with roasts, grills, red meats, game, fish soups and medium-aged cheeses.

**ALCOHOL**  
13 % vol

**SERVICE TEMPERATURE**  
18-20 °C

**SIZE**  
750 ml, 1,5 l.

  
CONTE  
**ROBERT PITTI**  
dal 1463