



TORRE A CENAIA
ANTICA TENUTA **PITTI**



PITTI VERMENTINO

TOSCANA IGP
BIOLOGICO

FROM A CAREFUL HARVEST OF VERMENTINO COMES THIS WINE WITH A PENETRATING AROMA AND RICH IN MINERAL, FLORAL AND CITRUS NOTES. FRESH AND SAVORY FLAVOR WITH GOOD STRUCTURE.

DENOMINATION
Vermentino Toscana I.G.P.

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

GRAPES
Vermentino 100%

VINEYARD
Casone.

TERRAIN
Medium clay mixture.

HARVEST
First and second ten days of September.

VINIFICATION
Cold pre-fermentation and fermentation carried out in steel tanks, fermentation at controlled temperature in vitrified cement vats for 15-20 days.

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

REFINEMENT IN BOTTLE
One months.

TASTING
Straw yellow color with greenish reflections. Intense and persistent aroma, rich in floral and citrus notes. Savory and fresh flavor, with an elegant structure.

FOOD PAIRING
Excellent as an aperitif, it's particularly suitable for fish, shellfish, pasta with vegetables.

ALCOHOL
12,5% vol

SERVICE TEMPERATURE
8-10 °C

SIZE
750 ml


CONTE
ROBERT PITTI
dal 1463