



TORRE A CENAIA
ANTICA TENUTA **PITTI**

DOLCE PECCATO

TOSCANA IGP
VINO PASSITO

TREBBIANO GRAPES DRIED ON RACKS FOR ABOUT TWO MONTHS AND THE FERMENTATION IN ALLIER OAK BARRELS MAKE IT AN EXCELLENT MEDITATION WINE.



DENOMINATION
Bianco Toscana I.G.P.

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

GRAPES
Trebbiano.

VINEYARD
Casone, consisting of mother plants.

TERRAIN
Medium clay mixture.

HARVEST
Trebbiano first ten days of October.

VINIFICATION
Harvesting of overripe grapes and natural drying on racks, destemming, crushing, fermentation in Allier oak barriques.

REFINEMENT
In oak Allier barriques for 12 months.

REFINEMENT IN BOTTLE
6 months.

TASTING
Amber color, complex aroma rich in notes of honey, candied citrus and with evident hints of raisins. Enveloping, soft, velvety flavor, with a remarkable persistence.

FOOD PAIRING
Ideal to be sipped after meals and able to express itself best with sweets and dried fruit, soft and blue cheeses.

ALCOHOL
13% vol

SERVICE TEMPERATURE
10-12 °C

SIZE
375 ml