



TORRE A CENAIA
ANTICA TENUTA PITTI

PITTI BRUT

TOSCANA IGP
BIOLOGICO



THE RIGOROUS SELECTION OF THE GRAPES AND THE VINIFICATION IN PURITY GIVE THIS SPUMANTE BRUT, MADE WITH CHARMAT METHOD, A PALE STRAW COLOR WITH GREENISH REFLECTIONS AND A FRESH FLAVOR.



DENOMINATION
White Sparkling Wine Toscana I.G.P.

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

GRAPES
Chardonnay 100%

VINEYARD
Podere Salimbeni.

TERRAIN
Medium clay mixture.

HARVEST
First ten days of August

VINIFICATION
Early harvesting of the grapes, soft de-stemming, pressing, cold static clarification, refermentation in pressured tank.

REFINEMENT
3 months on fermentation yeast.

REFINEMENT IN BOTTLE
One months

TASTING
Pale straw color with greenish reflections. Fine and moderately persistent perlage with fragrant scent, floral hints of acacia and citrus notes. Fresh, refined flavor, which leaves a clean and delicate palate.

FOOD PAIRING
Excellent as an aperitif, it goes perfectly with fish dishes, white meats, vegetable-based first courses.

ALCOHOL
12% vol

SERVICE TEMPERATURE
4-6 °C

SIZE
750 ml


CONTE
ROBERT PITTI
dal 1463