



TORRE A CENAIA
ANTICA TENUTA **PITTI**



PITTI CHARDONNAY

TOSCANA IGP
BIOLOGICO

THE CHOICE OF GRAPES DURING THE HARVEST AND A PURE VINIFICATION GIVE THIS CHARDONNAY UNIQUE AND UNMISTAKABLE NOTE, WHICH MAKE IT ELEGANT AND REFINED.



DENOMINATION
Chardonnay 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
Last ten days of August.

VINIFICATION
Cold prefermentation 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
Pale yellow colour with greenish reflex, bright with a light perlage. Fragrant bouquet with hints of yellow fruit and flowers. Fresh and savory flavor, pleasantly lively in the mouth.

FOOD PAIRING
Excellent as an aperitif, it pairs perfectly with dishes of fish, white meats, pasta dishes with vegetables.

ALCOHOL
12,5% vol

SERVICE TEMPERATURE
8-10 °C

SIZE
750 ml


CONTE
ROBERT PITTI
dal 1463