



TORRE A CENAIA  
ANTICA TENUTA **PITTI**

CON IL MIELE PRODOTTO NELLA  
TENUTA TORRE A CENAIA

WITH HONEY PRODUCED IN  
THE TORRE A CENAIA ESTATE



# PRIMA NOTTE FERMENTATO DI MIELE

FERMENTED HONEY, OR MEAD, IS THE OLDEST ALCOHOLIC BEVERAGE EVER MADE. IT COMES FROM THE DELICIOUS HONEY PRODUCED BY LA CORTE DELLE REGINE, WITH THE HELP OF THE SKILLED HANDS OF OUR WINEMAKER.



## ORIGIN

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

## TASTING

Golden color with bright amber reflections. Intense aroma of wildflower honey, hints of propolis, pollen and pine resin. Taste, sweet in balance with acidity, soft, velvety, pleasantly bitter. Aroma in the mouth, in harmony with the perfume. Velvety on the palate, it returns the essence of honey in the mouth.

## FOOD PAIRING

Ideal to accompany you between after meals and meditation.

## ALCOHOL

12,5 % vol

## SERVICE TEMPERATURE

10-12 °C

## SIZE

500 ml