



TORRE A CENAIA  
ANTICA TENUTA PITTI



## OCTO

TOSCANA IGP

DEDICATED TO AN EXTRAORDINARY DISCOVERY IN THE BASEMENT OF THE ESTATE, OCTO RESULT FROM THE BLEND OF TWO INTERNATIONAL VINES THAT IN TORRE A CENAIA EXPRESS THEMSELVES AT THEIR BEST.

**DENOMINATION**  
Rosso Toscana I.G.P.

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

**GRAPES**  
Cabernet Sauvignon, Syrah.

**VINEYARD**  
Podere del Bosco.

**TERRAIN**  
Medium clay mixture.

**HARVEST**  
Syrah: first ten days of September; Cabernet Sauvignon second ten days of October.

**VINIFICATION**  
Soft destemming-pressing, fermentation at controlled temperature in vitrified concrete tanks for 20-25 days. Spontaneous malolactic fermentation.

**REFINEMENT**  
Part in vitrified concrete vats, part in medium toasted Allier oak tonneaux for 12 months or more, depending on the vintage.

**REFINEMENT IN BOTTLE**  
12 months.

**TASTING**  
Ruby red color with coral reflections and purple hues. Intense and persistent bouquet, complex, characterized by fruity scents, in particular blackberry and blueberry, spicy notes and aromatic herbs. Taste well structured, elegant, soft on the attack, articulated progression and long finish, silky and thick tannic texture, spicy-fruity aroma in the mouth.

**FOOD PAIRING**  
Roasts, grills, game, mushrooms and aged cheeses.

**ALCOHOL**  
14,5% vol

**SERVICE TEMPERATURE**  
18-20 °C

**SIZE**  
750 ml

  
CONTE  
ROBERT PITTI  
dal 1463