



TORRE A CENAIA
ANTICA TENUTA **PITTI**



CENAIA VERMENTINO

TOSCANA IGP
BIOLOGICO

IN THE HEART OF TENUTA TORRE A CENAIA, ON THE SHORES OF A LAKE EXPOSED TO THE SEA WIND, THE “CASONE” VINEYARD HAS BEEN BEARING FRUIT FOR MORE THAN THIRTY YEARS.



DENOMINATION
Vermentino Toscana I.G.P.

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

GRAPES
Vermentino 100%.

VINEYARD
Casone, consisting of mother plants.

TERRAIN
Medium clay mixture.

HARVEST
First or second decade of September.

VINIFICATION
Soft destemming, cold pre-fermentation maceration in steel tanks and fermentation at controlled temperature in vitrified concrete tanks for 15-20 days.

REFINEMENT
In vitrified concrete tanks for 4 months.

REFINEMENT IN BOTTLE
One month.

TASTING
Brilliant straw yellow color, with light greenish reflections. Very intense and persistent bouquet with marked fruity and floral notes, fine and elegant. Fresh, savory, velvety, enveloping flavor, with a good structure, soft and balanced.

FOOD PAIRING
It goes perfectly with fish dishes, white meats, cold cuts, cheeses, mushrooms and truffles.

ALCOHOL
13% vol

SERVICE TEMPERATURE
8-10 °C

SIZE
750 ml