



**TORRE A CENAIA**  
ANTICA TENUTA PITTI



**PER NON  
DORMIRE**

**TOSCANA IGP**

FROM A SELECTED BLEND OF MERLOT AND SYRAH COMES THIS WINE AGED IN ALLIER OAK, A TRIBUTE TO AUDACITY, A REMINDER TO ALWAYS SEIZE THE MOMENT.

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

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

**GRAPES**  
Syrah, Merlot.

**VINEYARD**  
Podere Salimbeni e Podere del Bosco.

**TERRAIN**  
Medium clay mixture.

**HARVEST**  
Merlot first ten days of September, Syrah second ten days of September.

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

**REFINEMENT**  
In medium toasted Allier oak tonneaux for 12 months.

**REFINEMENT IN BOTTLE**  
24 months

**TASTING**  
Very intense, deep ruby red, violet reflections. Enveloping aroma with spicy and blueberry notes. Velvety flavor, well structured, consistent, rich in soft and silky tannins, which leave the palate complex, with a very long finish.

**FOOD PAIRING**  
It goes well with roasts, grills, game, mushrooms and aged cheeses. It is the ideal companion for important banquets, in which it stands out for its prestige and elegance.

**ALCOHOL**  
14,5% vol

**SERVICE TEMPERATURE**  
18-20 °C

**SIZE**  
750 ml

**CONTE  
ROBERT PITTI**  
dal 1463