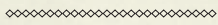




PITICCIANO
Vini

*Quod Colle Vocatur
Cum Ecclesiis et Suis Appendiciis*



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750 ml



**IGT BIANCO TOSCANA 2016,
Vol. 12,5%**

Organic grape varieties
Made from a blend of organic
White Tuscan Malvasia and Tuscan
Trebiano grapes. Vinification: a
selection of hand picked grapes
undergo a soft pressing process which
separates the marc from the must.
This is followed by a temperature
controlled alcoholic fermentation,
using natural yeasts. The wine ages in
steel vats for 8-12 months. It continues
to refine in the bottle for 3 months.
Wine description: this wine is golden
yellow in colour, presenting notes of
yellow flowers and spices to the nose.
It is fresh, with a persistent mineral
flavour. These characteristics make
this white wine perfect for an aperitif
or along side fish or white meat dishes.

Recommended pairings:

Serve at 10 °C.



a, quæ Sæculo XIII Depicta in Cathedrali, Collensi A. de