



# PIEVE DE' PITTI

## TRIBIANA

### White of Tuscany IGT



The white wine of Tuscany IGT Tribiana, comes only from overripe Trebbiano grapes. Not de-stemmed grapes are softly pressed and the free-run juice is immediately cooled and left to repose in steel vats. The alcoholic fermentation starts after the racking off into little oak barrels, in which the wine stays on fine lees to promote, with frequent *batonages*, perfumes and aromas extraction. During the 5 months in wood, the second malolactic fermentation takes place and at the end, the wine is back racked into concrete to have the final stabilization before bottling.

#### production notes:

*first vintage*

*bottles*

*grape varieties*

*vineyard*

*training method*

*density (vine/ha)*

*soil*

*harvest*

2005

1500

trebbiano 100%

Vallone: 70-90mt asl, East oriented

arched cane

3.500

sandy, free, full of shells

hand made from 15<sup>th</sup> to 20<sup>th</sup> of October

#### tasting notes:

*colour:*

*perfumes:*

*taste:*

*it matches with:*

*at a temperature of:*

gold yellow

white flowers and fruits, aromatic herbs and a light balsamic note

dry and soft, fresh and quite sapid with a finish of dried fruit and honey

fat appetizers, salmon and smoked fishes, as well as any fish first course

11-12°C