



PIEVE DE' PITTI

APRILANTE White of Tuscany IGT



The IGT White of Tuscany APRILANTE is made from a never identical blend of Malvasia and Vermentino hand-picked grapes, using free-run must only. Malvasia grapes have been selected in oldest vineyards, while Vermentino ones come from the new vineyard planted in 2001. Right to naturally extol typical perfumes of both grapes, the two vineyards have a different exposure: the Malvasia vines facing south-east, at 120 mt asl while the Vermentino vines facing north-east, on the side of the hill that rise from 60 to 90 mt asl. The distinctive minerality of Aprilante comes from Pliocene sandy-clayey soil, and from seawinds that blow on all our vineyards. The two grape variety are separately vinified into stainless steel vats and left fermenting in contact with the lees for 3 months before bottling.

production notes:

first vintage

bottles

grape varieties

vineyard

training method

density (vine/ha)

soil

harvest

2001

7.500

malvasia 60%, vermentino 40%

Fontimora: 130mt asl, South oriented

Melucci: 60-90 mt asl North-East oriented

cordon spur/double-arched cane

3.500 - 5.500

medium mixture sandy or sandy-clayey

hand made, from 10th to 20th of September

tasting notes:

colour:

perfumes:

taste:

it matches with:

at a temperature of:

straw yellow with green reflections

fruity and flowery with aromas of almond

dry, fresh with mineral notes and a soil sapidity

Typical almond finish

appetizers, fish and white meats

10-11°C