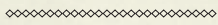




PITICCIANO
Vini

*Quod Colle Vocatur
Cum Ecclesiis et Suis Appendiciis*



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750 ml



PLAEBIS AELSE IGT BIANCO TOSCANA, Vol. 12,5%

Organic grape varieties: made from a blend of organic Tuscan Trebbiano grapes (90%) and White Tuscan Malvasia grapes (10%).

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, followed by a short period in the bottle.

Wine description: this wine is golden yellow in colour, with floral notes. It presents a fresh and pleasant flavour in the mouth and it is perfect served alongside fish or white meat dishes.

Recommended pairings:

Serve at 10 °C.



a, quæ Saeculo XIII Depicta in Cathedrali Collessi A. de