



Cantina di Pitigliano

Passito Toscano

I.G.T.

NAME:

Passito Toscano

ALCOHOL:

14 % vol.

DENOMINATION:

I.G.T.

TASTING NOTES:

Intense with hints of raw honey, almond and candied fruit. Aromatic and musky, with just a touch of oak barrel, its flavour is continuous and homogeneous.

PRODUCTION AREA:

Pitigliano - Manciano - Sorano

SOIL:

Tuff - loose ground

SERVING TEMPERATURE:

Serve at 15 - 17 °C.

ALTITUDE:

320m a.s.l.

BOTTLE FORMATS:

0,500L

DENSITY OF VINES:

4000 plants per ha

TRAINING FORM:

spurred cordon, guyot.

VARIETY:

Trebbiano, Malvasia bianca