



TENUTA la PINETA
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Bronzante

IGT Toscano Bianco Passito

Technical info

Name	Bronzante.
Denomination	Toscano Bianco Passito IGT.
Wine description	White sweet wine.
Alcohol	15,5%.
Vineyard location	Castiglion Fibocchi - Arezzo Tuscany - Italy.
Vines	Malvasia 60%, Trebiano Toscano 40%.

Vineyard

Age	More than 40 years old.
Altitude	Mt.250 on sea level.
Exposure	South-east.
Growing system	Cordone speronato.
Vines number	4400 / hectar.
Grapes production	5 ton. / hectar.
Grape harvest	By hand on small boxes in October.
Drying	3 months on canes mats.
Fermentation	Small chestnut wood 30 liters barrels.
Aging	24 months in the same barrels, 6 months in the bottle.

Tasting info

Visual	Clear. Amber colour, very consistent.
Olfactory	Intense and complex. Dehydrated yellow fruit, honey, flowers and spice.
Flavour	Sweet, fruity and warm. Intense and complex, very persistent.
Food combination	Blue cheese, pastries and tarts. Typical cantuccini toscani and similar biscuits. Very good alone as a conversation wine.

