



TENUTA la PINETA
www.tenutalapineta.it

Spépero

Technical info

Name	Spépero.
Denomination	Toscana Bianco IGT.
Wine description	White dry.
Alcohol	12,5%.
Vineyard location	Castiglion Fibocchi - Arezzo Tuscany - Italy.
Vines	Trebbiano 60% - Malvasia 40%.

Vineyard

Age	12 years old.
Altitude	Mt. 250 on sea level.
Esposure	South - East.
Growing system	Cordone speronato.
Vines number	5300 / hectar.
Grapes production	7 ton. / hectar.
Grape harvest	By hand on small boxes, at beginning of october.
Fermentation	Inox steel tanks at controlled temperature.
Aging	6 months inox steel tanks, 3 months in the bottle.

Tasting info

Visual	Crystal-clear. Light straw yellow with golden shade, good texture.
Olfactory	Deep and quite complex. Yellow fruits and wite flowers scent, with light minerality.
Flavour	Delicate, fruity and fresh. Good balance between softness, acidity and nicely savory Good bodied and pleasantly persistent.
Food combination	Good matching with appetizers and first courses in general. Ideal with seafood and white meat courses.

