



# TENUTA la PINETA

[www.tenutalapineta.it](http://www.tenutalapineta.it)

<b>Name</b>	Bronzante
<b>Appellation</b>	Toscana Bianco Passito IGT
<b>Wine Description</b>	White Sweet
<b>Alcohol Content</b>	15,5%
<b>Vineyard Location</b>	Castiglion Fibocchi – Arezzo
<b>Grapes</b>	Malvasia Bianca 60% Trebiano Toscano 40%
<b>Vine Age</b>	20 years old
<b>Altitude</b>	250 m above sea level
<b>Exposure</b>	South-East
<b>Growing system</b>	Cordone Speronato
<b>Vines per hectare</b>	5500/hectare
<b>Yield per hectare</b>	5 t
<b>Harvest</b>	By hand, with small boxes, second half of September and early October
<b>Fermentation</b>	Chestnut-wood 30-liter barrels
<b>Aging</b>	36 months in the same barrels
<b>Bottle refinement</b>	12 months



## Tasting Notes

<b>Visual</b>	Crystal clear. Brilliant amber colour, very good texture.
<b>Olfactory</b>	Very intense and complex. Dehydrated yellow fruits, honey, flowers and spices.
<b>Flavour</b>	Sweet, fruity and warm. Intense, round and very persistent.
<b>Food pairing</b>	Blue cheese, pastries and tarts. Typical cantuccini toscani and similar biscuits. Also to be tasted alone, as a conversation wine.