



TENUTA la PINETA

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Name	Spépero
Appellation	Toscana Bianco IGT
Wine Description	White Dry
Alcohol Content	13%
Vineyard Location	Castiglion Fibocchi – Arezzo
Grapes	Trebbiano Toscano 60% Malvasia Bianca Lunga 40%
Vine Age	15 years old
Altitude	250 m above sea level
Exposure	South-East
Growing system	Guyot
Vines per hectare	5500/hectare
Yield per hectare	7 t
Harvest	By hand, with small boxes, second half of September
Fermentation	Stainless steel tanks, temperature-controlled
Aging	6 months in stainless steel tanks
Bottle refinement	3 months



Tasting Notes

Visual	Crystal clear. Straw yellow, with golden shades. Good texture.
Olfactory	Deep and quite complex. Yellow fruits and white flowers scent, with light minerality.
Flavour	Delicate, fruity and fresh. Nice balance between softness, acidity and minerality. Good body and persistence.
Food pairing	Good combinations with appetizers and first courses in general. Ideal with seafood and white meat.