



CAMPAGNA FINANZIATA ACCORDO TO EC REGULATION No. 1308/13

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PIEVE DE' PITTI SRL SOCIETA' AGRICOLA

Exit PISA Airport
Exit Highway SGC FI-PI-LI direction Florence
Exit PONTEDERA
On S.S. 439 Volterrana turn right onto Via Pieve
de' Pitti at Km 78.VI
Direction to Pecoli-Volterra right to LA ROSA
On S.S. 439 Volterrana turn right onto Via Pieve
de' Pitti at Km 78.VI
Exit PONTEDERA
Exit CAPANNORI
Direction to Pontedera-Volterra right to LA ROSA
Highway SGC direction Pisa
Exit Firenze SCANDICCI
From Highway A1 Firenze-Mare
From Highway A12 Genova - Livorno

*grapevines, microbes and people
in Terricciola
Terre di Pisa*

PIEVE DE' PITTI



where we are:

APRILANTE IGT Tuscany Vermentino



Pure Vermentino coming from a single vineyard, North-West oriented to catch every last bit of sunlight, over the sandy-clay soils down in the valley. In the part of the vineyard dedicated only to Vermentino, that is sensitive to sea breezes and early morning frost, grapes grow with rich and juicy fruits, that require special care in pruning and leaf-stripping. Starting from 2013, we allow the innate yeasts from the terroir to begin the spontaneous fermentation process, in order to enhance the savoury minerality that always distinguishes taste of Aprilante. It is fermented in steel vats that are moved outside the cellar during the winter season, under the usual snowfalls to facilitate the natural clarifying and decanting processes.

in the vineyard

first vintage 2001
bottles 7.500
grape Vermentino 100%
vineyard Melucci: 60-70mt asl North-West oriented
training method cordon spur
density (vine/ha) 5.500
soil arenaceous and sandy clay
harvest handmade in small baskets, from September 15th to 25th

on the table

taste it with: all seafood - excellent with lobster! and octopus! - but also with typical Tuscan appetizers as bruschetta, crostini and "panzerotti" with walnut sauce or soft cheese and ham!!!

serving temperature: 10-11°C

TRIBIANA IGT Tuscany Trebbiano



Pure late harvest Trebbiano. Historically a common place variety used as a component in blended wine. It's unusual when found as a single varietal wine, and even more so when harvested late in the season, at the end of the Sangiovese harvest. The idea of Tribiana came from the existing grapes of one of our Chianti vineyards, where white grapes of Trebbiano were fully present, and after several tastings between Burgundy and Provence. Uncertain of whether or not to uproot those old vines in order to plant Sangiovese. We chose the hardest path and looked for the traditional white wines from the Lands of Pisa. Invested our passion and creativity in producing a "lost" white wine where today, lands are devoted to Sangiovese and Merlot. Fermented in French oak barrels, *sur lies*, Tribiana expresses a mellow honey taste with a supple and mineral finish.

in the vineyard

first vintage 2005
bottles 2.000 numbered
grape Trebbiano 100%
vineyard Poggetto: 100mt asl, South oriented;
Selva 70mt asl South-East oriented,
Cerretello 120mt asl, South oriented
arched or double-arched cane
3.500
soil marls rich in fossils and skeleton, blue clay
harvest three different harvest times from early September to late October, always handmade in small baskets

on the table

taste it with: all fish appetizers - excellent with salmon!!! - and also all kinds of pasta or rice with legume, or fish soup - try potato & shrimp soup! - and also grilled vegetables, seafood, and.....eggs!!

serving temperature: 11-12 °C

SCOPAILOLO IGT Tuscany Syrah



Syrah is the only international infusion in our production, usually close to tradition. We have chosen Syrah grapes for our sandy vineyard, facing South-East and North West, on our steep slopes where soil is rich in loam and in texture. So we can harvest deeply coloured and fruity grapes, that clearly taste their varietal spicy note. Syrah grapes are vinified in stainless steel to combine a full body taste with a young and intense aroma. Like most of our wines, Scopaiolo is made as a varietal wine, in order to bring out the terroir.

in the vineyard

first vintage 2007
bottles 6.500
grape Syrah 100%
vineyard Melucci: 70-90mt asl North-East oriented;
Uccelliera: 100mt asl, South-West oriented
training method cordon spur
density (vine/ha) 5.500
soil siliceous riverbed sandbanks, sandy-clay or loose sand, full of stones
harvest by hand from September 15th to 30th

on the table

taste it with: Bistecca, pork rib or chop with mixed herbs, but, also Cheeseburger with porcini...why not? It's the ideal taste mate of happy hour with mature cheese and cold cuts!!!

serving temperature: 12-14 °C

APPUNTO IGT Tuscany Merlot



Our last varietal wine. Vinegrowers know that blue clay is the perfect soil for oak and Merlot. We waited 10 years long, before blue clay and merlot vines came to a perfect armony so to donate full body and elegance to this wine, fully fermented and aged in concrete tanks. Appunto has a surprising taste of Merlot: open fruity nose, long and sapid fresh finish and a irresistible mouthfeel. It fully represent the marine soils where grapes ripe. You will be surprised by the honesty of its varietal taste.

in the vineyard

first vintage 2004
bottles 18.000
grape Merlot 100%
vineyard Voliera 90mt asl, South-West exposed;
Scopaiolo 100mt asl, South-East exposed, 5
cordon spur
density (vine/ha) 5.500
soil blue clay
harvest by hand from September 50th to 15th

on the table

taste it with: all Tuscan starters - excellent with sausages!!! - all kinds of crostini, bruschetta and cold cuts but also our traditional pasta al pomodoro or any white meat as chicken and rabbit

serving temperature: 12-14 °C

CERRETELLO DOCG Chianti Superiore



Our first label, which our story as vinegrowers has started from. Based on the classic formula of Chianti wine, is made from Sangiovese, Canaiolo e Malvasia Nera grapes, and it is vinified and aged in the concrete vats in the historical Pieve de' Pitti's cellar. Although it was originally made from our oldest vineyards only, nowadays, it has personality and a characteristic expression thanks to the Sangiovese grapes produced by the new vineyards planted by the family in 2001. We thought about the Chianti taste that we treasure in our childhood memory. That's Cerretello for us.

in the vineyard

first vintage 2000
bottles 18.000
grape sangiovese 90%, canaiolo and black malvasia 10%
vineyard Fontimora 110mt asl, South-West oriented
 Scopaiolo: 100mt asl, South-East oriented
 Uccelliera: 100mt asl, South-West oriented
training method cordon spur
density (vine/ha) 5.500
soil medium-textured limestone with fossils, marl alluvial and ferrous limestone with white stones
harvest handmade from October 1st to 10th

on the table

taste it with: all kind of grilled meats, game and cheeses but also Ribollita and Cacciucco, as in the great tradition of the Tuscan Coast.

servicing temperature: 12-14 °C

MORO DI PAVA IGT Tuscany Sangiovese



Moro, as the dark colour of this pure Sangiovese that grown in the valley of Pava. Cerretello's older brother, which share grapes from the oldest vineyards with, Moro di Pava is born from the ripest and concentrates grapes, handy harvested and vinified using indigenous yeasts only, in small vats, with daily fulling. Then, it matures in the cellar, in used barrels for a never defined time, depending on any vintage tantrums.

in the vineyard

first vintage 2001
bottles 4.500
grape sangiovese 100%
vineyard Selva: 110mt asl, South-East oriented;
 Cerretello: 135mt asl, South oriented
 double-arched cane
training method 3.500
density (vine/ha) medium mixture sandy-clayey, full of shells and blue clay
soil hand made in small baskets, usually between October 10th and 20th
harvest

on the table

taste it with: Roast and red meat, game bird and furred game, but it's excellent with wild-boar and pheasant, even better with mushrooms and truffles!! Delicious with all mature cheeses and, to be really lustful, ...with a smoke of Toscano Original!

servicing temperature: 14-16 °C

VINSANTO DEL CHIANTI



Our Vinsanto is made by a selection of the best Trebbiano and San Colombano grapes, selected from the vines directly and left drying on racks until Christmas. The must is pressed by hand and put into the traditional small Tuscan chestnut and cherry barrels, called *caratelli* with no additions whatsoever. It remains in casks for 5 years inside our *Vinsantaia* in order to age, lulled by the sunshine and the sea breezes. The Vinsanto's beautiful dark amber colour with some reddish reflections is in harmony with its caramel aroma. An intense and persistent bouquet of dried fruit, apricots, and tamarind gives way to a dry finish and an excellent balance between sweetness, freshness and an intriguing savoury note.

in the vineyard

first vintage 2004
bottles 500
grape Trebbiano 80%, San Colombano 20%
vineyard Poggetto: 100mt asl, South oriented; Selva 70mt asl South-East oriented, Cerretello 120mt asl, South oriented
 arched or double-arched cane
training method 3.500
density (vine/ha) marls rich in fossils and skeleton, blue clay
soil hand made in small baskets at the end of August
harvest 4 months on reed mats, in our *vinsantaia*
drying hand made, in a traditional wooden winepress
pressing 5 years in *caratello*, a small barrels made of Tuscan woods.
ageing

on the table

taste it with: aged and blue cheeses, but also creamy and fat goat ones. Serve it cool, for an unusual but tasteful match with a liver pate or the traditional black Tuscan crostini.

servicing temperature: 12-14 °C

GRAPPA DI CHIANTI



The Pieve de' Pitti Chianti Grappa is produced from the skins and seeds (must) of the Sangiovese and Canaiolo grapes. Distillation takes place in an alchemical still called "Alembic" which produces a crystal clear liquid with aromas of violet, raspberry, red fruits and a hint of hay and brushwood. The taste is pleasurable, with a fine sweetness, balanced by a soft and dry finish.

GRAPPA DI CHIANTI RISERVA



Ageing 18 months long in our vinsanto *caratelli*, Grappa del Chianti Riserva, gains a lovely amber colour, a zesty and honey taste with an intriguing spicy finish.

EXTRAVIRGIN ORGANIC OLIVE OIL



From the handy harvest of typical cultivar of Pisan hills (frantoio, leccino, pendolino, moraiolo), between the end of October and the first half of November, **PIEVE DE' PITTI EXTRA VIRGIN ORGANIC OLIVE OIL**, has a mellow green colour kindling golden reflexes that become gradually deeper. The low yield per plant and the low temperature milling assure an excellent olive fruity smell, a fragrant and fine taste, with nice spicy notes that match both meat and raw dishes. Just a little quantity of the bright green **MONOCULTIVAR OIL** of Razza, comes from the well ripe green olives that never have a veraison, as typical of the cultivar.

in the olive grove

bottles 1.000
cultivar frantoio, moraiolo, leccino, pendolino, razza
olive grove 130mt asl, West oriented
training method vase
density (tree/ha) 300
soil sandy, full of shells
harvest hand made, between the end of October and first half of November
pressing cold-pressed by 24 hours from harvest

on the table

colour intense and ripened green
perfume aromatic and olive fruity
taste delicate with marked spicy notes
how to keep it avoid light, temperature of 12-20°C and humidity of 70-80%
use better within 18 months from bottling date



Based on our taste and our traditions, we make the "rubestio" (uniquely rustic and finicky) character of Sangiovese and we preserved and learned from the old vineyards planted in the 70es around the Villa, according to the Chianti rule.

As most of the Tuscan lands, our soils, sands, clays and limestones, are rich of shells and fossils, but the original character of our wines mainly comes from the sea breezes that intensively blows all year round from South-West, over the Miemo and Castellina hills. Such puffs, dance through our grapes with a salt embrace, so intense and surprising. That's why we planted Vermentino, known to be a grape of the Mediterranean coast, on untraditional soil with direct marine influences. Additionally, just because we love fresh and flavourful white wines.

For the same reason, we loved the precious gem of late harvest Trebbiano, a golden and juicy grape that made history in the Lands of Pisa. We also felt free to plant some Syrah, to add spicy notes and a bit of verve to the classic style that perfectly represents us and our philosophy.

We believe that great wine is made in the vineyard. Only with great grapes can we produce great wines. That's why we produce our wines from our own grapes only, the ones we took care of personally. We believe in minimal intervention winemaking that promotes, rather than overshadows the work we do in the vineyard. We manage our vineyards in a sustainable way: no pesticide, no chemical fertilizers, no herbicide.

We trust in our hands, in our taste. Harvest is always handmade and in special cases, for some of our exclusive labels, grapes are tasted one by one to decide if they are good enough for such wine.

