

# Pitis

<u>Vintage</u>	2018
<u>Origin</u>	Costa Toscana Syrah Igt
<u>Vineyard</u>	Vigna La Punta e Romano
<u>Average Height</u>	About 120 meters above sea level
<u>Soil</u>	Typically called "alberese", of medium weight, calcareous with plenty of stones
<u>Exposition</u>	South, South-west
<u>Planting density</u>	6944 (1,80 x 0,80)
<u>Grape Variety</u>	100% Syrah
<u>Harvest</u>	September 4th. Handpicked into 15 kg baskets.
<u>Yield</u>	50 q/ha.
<u>Vinification</u>	Fermentation of destemmed grapes in stainless steel vats, malolactic fermentation in french oak barrique and tonneau
<u>Aging</u>	In french oak barrique and tonneau for 18 months
<u>Refining</u>	In bottles for 30 months
<u>Alcohol content</u>	13,5 % vol.
<u>Bottles produced</u>	3500