



Centine

Toscana IGT Red Blend

2018

VARIETIES

Cabernet Sauvignon, Merlot, Sangiovese

DESCRIPTION

A perfect marriage of the best Tuscan tradition of Sangiovese and the international Cabernet Sauvignon and Merlot.

The winter was rich in rainfall with little snow. The vegetative recovery phase took place during the usual times, with budding that developed in the second half of April. In May, copious rain favored the vegetative development. The summer of 2018 was particularly humid and characterized by frequent precipitations, often in form of storms. September and October, on the other hand, were sunny months, with temperatures higher than the seasonal average and good temperature ranges.

Intense mauve red color. The sweet and fruity aromas are accompanied by notes of vanilla. Elegant wine, in which the fullness and softness of the body are well balanced by a good acidity. Good and persistent finish on the palate.

Particularly versatile wine, which goes excellent with savory first courses, as well as meat main courses. Easy to drink, is perfectly suited to more informal situations, such as aperitifs.

TECHNICAL NOTES



Fermentation. in temperature-controlled (25-30°C) stainless-steel tanks.

Aging: a short period in French oak barrique (350 l.)



Alcohol: 13.5%



Suggested serving temperature: 16-18°C

AVAILABLE FORMATS:: 0,375 l. - 0,75 l - 1,5 l.