



Centine

Toscana IGT

2020

VARIETIES

Pinot Grigio

DESCRIPTION

The mild temperatures and the scarcity of rainfall in the winter, as well as then in the spring, led to an early growth development of the vines. In June, there was repeated rain with mild temperatures, which allowed for a surprising vegetative-productive balance of the vineyards. During the following summer months, the warm temperatures and the sunny weather allowed for perfect veraison and ripening of the grapes. The harvest took place earlier than usual. The grapes were in perfect condition and, thanks to the good temperature ranges and the absence of rain, presented excellent aromatic profiles and good acidity.

Pale straw yellow wine with intense and fresh aromas. On the nose, floral aromas stand out and they are combined with hints of lime, pear, peach and citrus fruits. In the mouth is fresh and lively, with acidity and persistence in perfect balance.

Excellent with the whole meal, it pairs perfectly with first and second courses based on fish.

TECHNICAL NOTES



Fermentation: in temperature-controlled (14-16°C) stainless-steel tanks.

Aging: in stainless-steel tanks for around 2 months



Alcohol: 13%



Suggested serving temperature: 10-12°C

AVAILABLE FORMATS:
0,75 l