



Centine *bianco*

Toscana IGT

2018

VARIETIES

Chardonnay e Vermentino

DESCRIPTION

The white of the Centine family: fresh, versatile, with unique aromas.

The weather conditions of 2018 was characterized by a particularly harsh winter, which delayed the start of the vegetative season, and then a summer that was initially cool and subsequently became warmer with quite a few rainfalls, a circumstance that allowed for having an excellent quality of white grapes.

Bright straw yellow wine. Fruity aromas stand out on the nose: hints of apricot, citrus and grapefruit are in perfect harmony with the floral notes. The mouth is enlivened by a rich acidity that gives freshness and persistence.

Suitable with the whole meal, it goes perfectly with main courses based on fish, such as spaghetti with seafood and grilled calamari and prawns.

TECHNICAL NOTES



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

Aging: in stainless-steel tanks for around 2 months



Alcohol: 12,5%



Suggested serving temperature: 10-12°C



AVAILABLE FORMATS:
0,75 l