



# Centine *bianco*

Toscana IGT

2019

## VARIETIES

Chardonnay e Vermentino

## DESCRIPTION

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

The growing season of the 2019 vintage was characterized by a particularly cold spring, which delayed the ripening process. Thanks to a rainy early summer and a sunny and windy August-September, the harvest gave very good quality results.

Straw yellow wine with greenish reflections. Fruity aromas stand out on the nose: hints of white fruit and citrus are in perfect balance with the floral notes. In the mouth it is fresh and full, with a long finish.

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:* 12,5%



*Suggested serving temperature:* 10-12°C



AVAILABLE FORMATS:  
0,75 l

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