



Centine *bianco*

Toscana IGT

2021

VARIETIES

Chardonnay e Vermentino

DESCRIPTION

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

The mild winter temperatures and low rainfall allowed the vines to begin the growing cycle within the standard timeframe. During the night of April 8, some vineyards were hit by a late frost, which delayed the phenological phases of the vines. However, thanks to mild temperatures and sunny days in the spring, the vines were able to regain their growth and production balance, reaching excellent ripening during the following months. The harvest began slightly later than usual, but the continuous ventilation and good temperature fluctuations in August and September allowed the grapes to develop excellent acidity with very interesting aromatic profiles.

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: 13%



Suggested serving temperature : 10-12°C



AVAILABLE FORMATS:
0,75 l