



# Centine *bianco*

Toscana IGT

2022

## VARIETIES

Chardonnay e Vermentino

## DESCRIPTION

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

The growing season started at the usual time after a typical winter for our area, in which minimum temperatures dropped below zero for the first three months of the year. 2022 was characterized by a lack of rain: only 170 mm of precipitation was recorded, from winter to early spring season. In May, we recorded drought and higher temperatures than average. Then, we had scorching days in June, July and mid-August. This led to an early harvest of the white varieties. Thanks to the high ventilation of our vineyards during the hottest hours of the afternoon, the aromas and, most of all, the acidity were perfectly preserved.

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