



Centine *rosé*

Toscana IGT

2018

VARIETIES

Sangiovese and Merlot

DESCRIPTION

The family pink note: Sangiovese and Merlot come together in a wonderful balance between versatility and impressive aromatic expression.

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. September was fundamental for the red varieties. Sunny and windy days, with temperatures higher than the average of the period and good excursion between day and night, allowed for high quality grapes.

A wine with pale pink shades, which elegantly expresses the Sangiovese typical red fruit notes together with the spicy hints of Merlot. Pleasant acidity and good persistence.

Excellent as an aperitif, it pairs very well with fish first courses such as penne with fish sauce, but also with white meat dishes like rosemary chicken strips.

TECHNICAL NOTES



Fermentation: separate for Sangiovese and Merlot, in temperature-controlled (16-18°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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