



Centine *rosé*

Toscana IGT

2019

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 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.

A wine with pale pink shades, which elegantly expresses the Sangiovese typical red fruit notes together with the spicy hints of Merlot. Great balance and long finish on the palate.

Excellent as an aperitif, it pairs very well with fish main courses, but also with white-meat based dishes.

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: 13%



Suggested serving temperature: 10-12°C



AVAILABLE FORMATS:
0.75 l