



Centine

Toscana IGT

2019

VARIETIES

Blend of red varieties

DESCRIPTION

In 2019, the extraordinarily cold weather in April and May caused a delay in the growing season, which was made up for later, thanks to a warm and dry period. The sudden rise in temperature then favored the production of sparse and light grape bunches. August and September, sunny and without torrid temperatures, allowed for an optimal ripening of the grapes. The 2019 harvest is marked by grapes of high quality and an intense territorial personality which gave us wines with great structure and flavor.

Intense mauve red color. Fresh, very sweet and fruity aromas. Hints of blackberry and ripe cherry are accompanied by floral notes and spicy tones of vanilla, tobacco and licorice. The structure is full and round with characters of great softness and elegance. In the mouth, the wine is balanced with an ample finish.

A wine that lends itself to be enjoyed in many different situations. Suitable for everyday drinking, it is perfect for fun time with friends, as well as for special occasions and for the most romantic moments.

TECHNICAL NOTES



Fermentation: in temperature-controlled (25-30°C) stainless-steel tanks.

Aging: a short period in French oak barriques (350 l)



Alcohol: 13,5%



Suggested serving temperature: 16-18°C



AVAILABLE FORMATS:
0.375 l - 0.75 l - 1.5 l

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