



Centine

Toscana IGT

2020

VARIETIES

Blend of red varieties

DESCRIPTION

The mild temperatures and the scarcity of rainfall in the winter, as well as then in the spring, led to an early growth development of the vines. In June, there was repeated rain with mild temperatures, which allowed for a surprising vegetative-productive balance of the vineyards. During the following summer months, the warm temperatures and the sunny weather allowed for perfect veraison and ripening of the grapes. The harvest took place earlier than usual. The grapes were in perfect condition and, thanks to the good temperature ranges and the absence of rain, presented excellent aromatic profiles and good acidity.

Red color with mauve nuances. Complex bouquet, with sweet notes that are accompanied by spicy hints, with touches of coffee and liquorice. 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