



# Centine

Toscana IGT

## 2018

### VARIETIES

Cabernet Sauvignon, Merlot, Sangiovese

### DESCRIPTION

A perfect marriage of the best Tuscan tradition of Sangiovese and the international Cabernet Sauvignon and Merlot.

Winter was rich in rainfalls with little snowing. The vegetative recovery phase took place in the usual times, with the sprouting that developed in the second half of April. In May, many rains favored the vegetative development. Summer 2018 was particularly humid and characterized by frequent precipitations, often of a storm nature. September and October, on the other hand, were sunny months, with temperatures higher than the seasonal average and good temperature ranges.

Intense mauve red color. On the nose, notes of vanilla accompany the sweet and fruity aromas of small fruits. Elegant wine with a good acidity that balances the roundness and softness. The finish is intense and persistent.

Particularly versatile wine, which goes excellent with savory first courses, as well as meat main courses. Easy to drink, is perfectly suited to more informal situations, such as aperitifs.

### TECHNICAL NOTES



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

*Aging:* a short period in French oak barrique (350 L)



*Alcohol:* 13,5%



*Suggested serving temperature:* 16-18°C



AVAILABLE FORMATS:  
0.375 l - 0.75 l - 1.5 l