



Centine

Toscana IGT

2022

VARIETIES

Blend of red varieties

DESCRIPTION

The growing season started at the usual time after a typical winter for our area, in which minimum temperatures dropped below zero for the first three months of the year. 2022 was characterized by a lack of rain: only 170 mm of precipitation was recorded, from winter to early spring season. In May, we recorded drought and higher temperatures than average. Then, we had scorching days in June, July and mid-August. This led to an early harvest of the white varieties. Thanks to the high ventilation of our vineyards during the hottest hours of the afternoon, the aromas and, most of all, the acidity were perfectly preserved.

The color is mauve red. It has fresh, sweet, and fruity aromas of blackberry and mature cherry, with delicate spicy notes of cocoa, tobacco, and licorice. The wine is elegant and well-balanced, with a full, round, and soft body. It is enveloping and has a long finish in the mouth.

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: 14%



Suggested serving temperature : 16-18°C

AVAILABLE FORMATS:
0.375 l - 0.75 l - 1.5 l.

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