



# Centine

Toscana IGT

2021

## VARIETIES

Blend of red varieties

## DESCRIPTION

After a mild and little rainy winter, the vegetative season began in the usual times for the Tuscany area. On 8 April a late frost with temperatures below 4 °C affected the lower middle belt of the Montalcino vineyard area, damaging the shoots, considerably delaying the phenology of the plants and reducing the production of about 10-15% at the time of harvesting. The most affected varieties were the early budding varieties such as Sangiovese and Chardonnay, but almost all the estate's ampelographic landscape was affected by this meteoric event. Spring and June were characterized by little rainfall, but mild temperatures and in the seasonal average; from mid-July temperatures began to rise without ever becoming torrid. The month of August and September were very hot, with temperatures above the norm, continuous ventilation from the south and limited rainfall, allowed us to collect white varieties with a slight delay, but lower than expected in the spring months. The whites produced in this vintage reached optimal ripening, very interesting aromatic expressions and good acidity, especially in the vineyards of Casalappi. In red varieties the weather conditions of the last two months have induced a slight dehydration of the grapes, causing a great concentration of sugar and polyphenols. The harvest of red varieties began in the first days of September, Sangiovese about two weeks later, concluding the harvest in mid-October with late varieties. The quality was good in all areas of the farm with excellence in the highest areas of Montalcino, less affected by the spring frost and in the coastal company of Casalappi.

A warm year that, thanks to the good temperature range and the harvest choices, has allowed us to obtain structured wines, but of great varietal freshness.

The color is mauve red, intense; very fresh and fruity, with sweet aromas of small fruits but also a slight spicy note on the finish; the body is elegant, full, soft with the right acidity; good 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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