



Centine

Toscana IGT

2022

VARIETIES

Cabernet Sauvignon, Merlot, Sangiovese

DESCRIPTION

A wine born from the meeting of the best Tuscan tradition of Sangiovese and the international tradition of Cabernet Sauvignon and Merlot.

The growing season began in the usual time after a winter period typical of our areas with minimum temperatures below zero in the first three months of the year. Sprouting occurred a few days earlier than the standards of the area.

The first four months of the year were characterized by below-average rainfall with about one hundred and seventy millimeters from January to April.

Spring was characterized by dry weather with temperatures several degrees above the seasonal average, especially in May.

In summer, lack of rainfall and torrid temperatures marked June, July and most of August. In the red varieties, thanks to the rains in late August and early September, there was no dehydration of the grapes, and the good temperature ranges favored a nice aromatic and acidic synthesis. Merlot harvest began on the second of September, Sangiovese in the following week, and Cabernet Sauvignon, a later variety, began to be picked on the first of October.

Red color with mauve highlights. Fresh, sweet and fruity aromas of blackberry and ripe cherry are accompanied by delicate spicy notes of cocoa, tobacco and licorice. An elegant, balanced wine with a full, round structure balanced by great softness; enveloping, with a long, lingering finish.

A particularly versatile wine that pairs excellently with savory first courses, as well as with meat main courses. Easy-drinking, it 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 barriques (350 L)



Alcohol: 13,5%



Suggested serving temperature : 16-18°C



AVAILABLE FORMATS:
0,375 l. - 0,75 l