



Centine

Toscana IGT

1999

VARIETIES

Red varieties blend

DESCRIPTION

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

The start of vegetative activity was slightly early, and June was characterised in its second fortnight by good rainfall, which replenished the soil's water reserves very appropriately. The course of the summer took place with lower average temperatures than last season, and the period of greatest heat was shorter.

In summary, lower temperatures, sunshine and water availability favoured optimal ripening without any stress for the plants.

The harvest period was practically never disturbed by rainfall events, which did, however, occur when the crop had already been picked.

The colour is mauve red, intense and deep; varietal notes of plum, cherry, blackberry, raspberry, with hints of liquorice, tobacco, butter scotch; the body is fleshy, the structure broad and intrusive, the tannins soft, broad, sweet; the finish is warm and of good persistence; it has a good aptitude for ageing; good now but will also be good in two years' time.

A wine that offers itself to be consumed in many different situations. Suitable for daily drinking, it is perfect for leisure 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 barrique (350 l.)



Alcohol: 12,3%



Suggested serving temperature : 16-18°C

AVAILABLE FORMATS:
0,375 l. - 0,75 l - 1,5 l.

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