



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

banfi.it  
centine.wine

# Centine

Toscana IGT

2000

## VARIETIES

Red varieties blend

## DESCRIPTION

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

The seasonal trend was within average values until August: good winter rainfall and regular spring temperatures brought the plant into optimal vegetative balance in August. The quantity of grapes per vine was well balanced with the useful leaf area. Everything contributed to an ideal ripening. But between the eve of mid-August and the following day, there was a substantial temperature increase, of 6°C, and so sudden that the vines had no time to adapt to the new situation. The vines therefore went into water stress. The situation then worsened on 21 August, when there were five successive days with temperatures constantly above 37°C. Finally, the nights, always above 20°C, never allowed any respite for the stressed plants. The synthesis processes came to a standstill, but there was still an acceleration of the sugar ripening mainly due to dehydration of the berries.

All this rush of events led the company to organise itself in such a way as to anticipate and shorten harvest times, and the oenologists to take a gentler approach, so as to avoid the extraction of hard and bitter compounds typical of stressed vineyards.

In Banfi's memory, 2000 was undoubtedly one of the most challenging and difficult vintages.

Intense, deep ruby red colour; the hot weather of the vintage is reflected in a slight hint of plum jam, but fresher notes of cherry, blackberry and raspberry are also discernible; the body is well structured, the tannins are soft, as is typical of the vintage in question; excellent balance and great drinkability.

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:* 13%



*Suggested serving temperature :* 16-18°C