



Centine

Toscana IGT

2002

VARIETIES

Red varieties blend

DESCRIPTION

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

A warm and dry start to the season had raised hopes for a high quality grape harvest, but heavy rains at the turn of August and September threatened its smooth progress.

The rains partly hindered harvesting operations without, however, affecting the phytosanitary state of the vineyards, thanks both to the earliness of the harvest and to the structure of the planting: in fact, the ample spaces between the rows allowed optimal circulation of airflow, substantially sheltering the grapes from the risks of mould and rot.

Intense ruby red colour; very fruity, with a prevalence of small fruit scents over spicy ones; the structure is good, well-dimensioned, accompanied by a more present acidity than in the previous vintage. Good balance.

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: 12,8%



Suggested serving temperature : 16-18°C

AVAILABLE FORMATS::

0,375 l. - 0,75 l. - 1,5 l.