



Centine

Toscana IGT

2005

VARIETIES

Red varieties blend

DESCRIPTION

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

A regular spring course marked by a hailstorm in the pre-flowering period that led to a drastic reduction in production in some vineyards. The summer was never torrid, and August never saw the plants in stressful conditions; on the contrary, it was an unusually cool month. With the exception of the first week, September was warm and sunny, so the harvest could be carried out and completed without any particular anxiety.

The colour is mauve red, intense; the bouquet is complex, sweet, fruity, with hints of spices, and notes of coffee and liquorice; the structure is full and rounded, with characters of great softness, and elegance; great finish in the mouth.

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: 12,9%



Suggested serving temperature : 16-18°C

AVAILABLE FORMATS::

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

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