



Centine

Toscana IGT

2006

VARIETIES

Red varieties blend

DESCRIPTION

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

Fair spring rains replenished the water table so that water was never in short supply during the hot summer months. A very hot July favoured the conditions for excellent ripening, which was followed by an August with excellent temperature swings between day and night. September was also excellent, untroubled by the two meteorological events in the middle of the month.

Mauve red colour, intense; complex, sweet, fruity bouquet, 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 on the palate.

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: 13,5%



Suggested serving temperature : 16-18°C

AVAILABLE FORMATS::

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

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