



# Centine

Toscana IGT

2007

## VARIETIES

Red varieties blend

## DESCRIPTION

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

The season, thanks to the mild winter, was very early with a considerable anticipation of spring awakening.

At the end of May and beginning of June, extraordinary rainfall replenished the water table so that the exceptional heat wave in mid-July did not have any negative consequences. Harvesting began about a week earlier than usual and took place throughout September and mid-October without any hindrance whatsoever, in an autumn beginning of rare atmospheric beauty.

The colour is mauve red, intense; the aroma is complex, sweet, fruity, of raspberry, plum with hints of spice, and notes of coffee, liquorice and cinnamon; the structure is full and round, important and soft at the same time; very elegant.

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.