



Centine

Toscana IGT

2008

VARIETIES

Red varieties blend

DESCRIPTION

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

The growing season began somewhat late, but the later stages were also delayed by above-average rainfall in May and June. The temperature was also cooler than normal until mid-July. By mid-August, hail caused severe damage to numerous vineyards, resulting in a considerable drop in production. All these circumstances combined with a decidedly cold September resulted in the harvest time being pushed forward by almost two weeks.

Intense colour with mauve highlights. Fruity aromas of plum, blackberry, a light note of jam, a hint of tobacco and liquorice; finely floral; the structure is ample and soft; remarkably persistent.

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: 13,4%



Suggested serving temperature : 16-18°C

AVAILABLE FORMATS::

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

banfi.it
centine.wine