



Centine

Toscana IGT

2009

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 at the usual time, and the spring was characterised by a very rainy May and June; temperatures in June and the first week of July were very cool and well below seasonal averages; from mid-July, temperatures began to rise until they became torrid in August; however, the nights were relatively cool and this was very beneficial to the quality of the grapes, both in terms of aroma and polyphenol synthesis. September was sunny and dry with warm temperatures.

Intense colour, with mauve highlights. Complex, very sweet, fruity aromas of plum, blackberry, ripe cherry; hints of vanilla, tobacco and liquorice; the structure is powerful, broad and very soft; extremely balanced and 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.