



Centine

Toscana IGT

2010

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 with a slight delay, and the spring was characterised by a very rainy May and June; June temperatures were very cool and well below seasonal averages; from the beginning of July, temperatures began to rise until they became torrid in the second week of the month; August saw temperatures drop again and nights were very cool, and this was very beneficial to the quality of the grapes, both in terms of fragrance and the maintenance of organic acids. From mid-August throughout September and October there was very little rainfall, facilitating harvesting operations.

Deep, ruby colour with mauve highlights. Intense, fruity plum, blackberry, cherry; hints of vanilla and liquorice; the structure is powerful, broad, soft, supported by excellent acidity; 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: 13,9%



Suggested serving temperature : 16-18°C

AVAILABLE FORMATS::

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

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