



# Centine

Toscana IGT

**2011**

## 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 on schedule and spring was characterised by a mild and dry April and May; June was cool and without rainfall; it was sunny until the second ten days of July, followed by copious rainfall with a consequent drop in temperatures; August began cool, but from the middle of the month an anticyclonic area of African origin took over, causing torrid temperatures well above the average for the period, which lasted for about two weeks; the consequence was heavy water stress that accelerated ripening times. September and October were sunny and dry with very warm temperatures.

Deep, ruby colour with mauve highlights. Intense, fruity blackberry, cherry and a hint of plum jam; also hints of vanilla and tobacco; the structure is powerful, broad, soft; 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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