



Centine

Toscana IGT

2012

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 spring was characterised by a mild and dry April and May; June was cool and without precipitation; July was sunny, with temperatures in the normal range, which rose above 40°C from Ferragosto for the next ten days; September was sunny and temperatures returned to the seasonal average.

Mauve red colour, intense; very fresh and fruity, with sweet aromas of small fruits but also a slight hint of vanilla; the body is elegant, full, soft with the right acidity; good finish in the mouth.

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%



Suggested serving temperature : 16-18°C

AVAILABLE FORMATS::

0.375 l - 0.75 l - 1.5 l