



Centine

Toscana IGT

2013

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 started slightly early with a spring characterised by very wet months. Temperatures during the summer months were cool and well below seasonal averages, without ever reaching the levels of previous vintages; weather events and temperatures delayed ripening by about 10 days.

A cool start to September, but not disturbed by significant rainfall, allowed us to harvest the grapes without major problems. In the last ten days of the month, temperatures rose, allowing the grapes to complete ripening.

Intense, ruby red colour; very fruity, with a prevalence of small fruit scents over spicy ones; the structure is good, well-dimensioned, accompanied by a more present acidity than in the previous vintage. Good balance.

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.