



Centine

Toscana IGT

2015

VARIETIES

Red varieties blend

DESCRIPTION

A perfect marriage of the best Tuscan tradition of Sangiovese and the international Cabernet Sauvignon and Merlot.

Fair spring rains replenished the water table so that water was never in short supply during the hot summer months. A very hot month of July favoured the conditions for excellent ripening, which was followed by a hot August, but with excellent temperature swings between day and night, a factor that greatly benefited the quality of the grapes, both in the aromas of the whites and the synthesis of polyphenols in the reds. September was of rare beauty, sunny and dry with warm temperatures that allowed us to complete the ripening and harvest in optimal conditions.

Mauve red colour, intense with a complex bouquet: sweet, fruity, with hints of spices, and notes of coffee and liquorice. The structure is full and round, with characters of great softness, and elegance; great finish and 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: 13,5%



Suggested serving temperature : 16-18°C

AVAILABLE FORMATS::

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