



Centine *bianco*

Toscana IGT

2023

VARIETIES

Chardonnay e Vermentino

DESCRIPTION

The white of the Centine family: fresh, versatile, with unique aromas.

The winter was mild, with temperatures slightly above seasonal averages. The first days of April were characterized by episodes of returning cold, which only marginally affected Vermentino.

Rainfall for the first four months of the year was slightly below the statistical data of recent years. In May and June rainfall was extremely heavy, reaching two hundred millimeters of cumulative rainfall and twenty-eight out of sixty rainy days. Having passed the early summer months, providentially the weather pattern had a radical change with high temperatures.

Straw-yellow wine with greenish highlights. Intense aromas of white fruit stand out on the nose, perfectly balanced with floral and citrus notes. In the mouth it is fresh and full, with a long, savory finish.

Excellent with the whole meal, it pairs perfectly with first and second courses based on fish.

TECHNICAL NOTES



Fermentation: in temperature-controlled (14-16°C) stainless-steel tanks.

Aging: in stainless-steel tanks for around 2 months



Alcohol: 12.5%



Suggested serving temperature : 10-12°C



AVAILABLE FORMATS::

0.75 l