



## Centine rosé

Toscana IGT

**2021**

### VARIETIES

Sangiovese and Merlot

### DESCRIPTION

The pink note of the Centine family: an excellent balance between versatility and impressive aromatic expression.

Mild winter temperatures and low rainfall allowed the vegetative development of the vines to begin in the usual time frame. On the night of April 8, a part of the vineyards was affected by a late frost, resulting in a delay in the phenological stages of the plant. Thanks to a spring with mild temperatures and sunny days, the vines regained their vegetative-productive balance, reaching optimal ripening during the following months. Harvesting began slightly later than average, but continuous ventilation and good temperature ranges in August and September allowed the grapes to develop excellent acidity with very interesting aromatic profiles.

Wine with pale pink nuances. Strong cherry notes blend elegantly with hints of small red fruits typical of Sangiovese. In the mouth, the Merlot expresses itself with volume and smoothness. Great balance and long, savory finish.

Excellent as an aperitif, it pairs very well with first and main courses with fish, but with white meat dishes, as well.

### TECHNICAL NOTES



*Fermentation:* separate for Sangiovese and Merlot, in temperature-controlled (16-18°C) stainless-steel tanks.  
*Aging:* in stainless-steel tanks with lees contact for minimum 2 months.



*Alcohol:* 12.5%



*Suggested serving temperature :* 10-12°C

AVAILABLE FORMATS:  
0.75 l

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