



Centine *rosé*

Toscana IGT

2023

VARIETIES

Sangiovese and Merlot

DESCRIPTION

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

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. Once the early summer months were over, providentially the weather pattern had a radical change with high temperatures.

Wine with pale pink hues with delicate violet overtones. Pronounced 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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