



Centine

Toscana IGT

2023

VARIETIES

Cabernet Sauvignon, Merlot, Sangiovese

DESCRIPTION

A wine born from the meeting of the best Tuscan tradition of Sangiovese and the international tradition of Cabernet Sauvignon and Merlot.

The winter was mild, with temperatures slightly above seasonal averages. The first days of April were characterized by episodes of cold return with some sprouting damage that only marginally affected Sangiovese and Merlot and spared Cabernet Sauvignon.

In the first four months of the year, rainfall was slightly lower than average. 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 climatic pattern had a radical change with excellent sunshine and high temperatures.

September was characterized by above-average temperatures and abundant northerly winds with almost no rain. The Sangiovese harvest began on September thirteenth while the Cabernet Sauvignon harvest began on the twentieth.

Red color with mauve highlights. Fresh, sweet and fruity aromas of blackberry and ripe cherry are accompanied by delicate spicy notes of cocoa, tobacco and licorice. An elegant, balanced wine with a full, round structure balanced by great softness; enveloping, with a long, lingering finish.

A particularly versatile wine that pairs excellently with savory first courses, as well as with meat main courses. Easy-drinking, it is perfectly suited to more informal situations, such as aperitifs.

TECHNICAL NOTES



Fermentation: in temperature-controlled (25-30°C) stainless-steel tanks.

Aging: a short period in French oak barriques (350 L)



Alcohol: 13,5%



Suggested serving temperature : 16-18°C



AVAILABLE FORMATS:
0,375 l. - 0,75 l

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