



Centine *rosé*

Toscana IGT

2025

VARIETIES

Sangiovese and Merlot

DESCRIPTION

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

After a winter with climatic conditions within the seasonal average, budbreak began during the usual periods for our area. A rainy early spring promoted shoot growth and endowed the soils with good water reserves. June was dry, and in the final days of the month, temperatures were well above the seasonal averages. July was arid, with temperatures markedly below the average, which favored photosynthetic activity and brought veraison forward. August was scorching, with heat spikes that, thanks to good air circulation, caused no damage. From the last days of August and throughout September, significant rainfall interspersed with dry, sunny days saved the grapes from the risk of overripening.

The Sangiovese and Merlot were harvested early to preserve freshness and acidity.

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 a long, savory finish.

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

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%



Suggested serving temperature : 10-12°C



AVAILABLE FORMATS:
0.75 l

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