



Centine

Toscana IGT

2024

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.

Mild winter conditions and an extraordinarily warm April brought forward budbreak by a few days. A wetter-than-average May and June, with temperatures below the seasonal norm, gave way to a July–August period marked by such extreme heat as to impair photosynthetic activity and slow the ripening process. A sharp drop in temperatures below the seasonal average in early September, coupled with recurrent rainfall, defined the close of the season. This atypical vintage profile has resulted in wines with greater freshness, lower alcoholic strength, and reduced concentration, yet exhibiting tannins of surprisingly supple and refined texture.

Ruby red colour with violet hues. The fresh, sweet, and fruity aromas of blackberry and ripe cherry are complemented by delicate spicy notes of vanilla, tobacco, and liquorice. An elegant, well-balanced wine, full-bodied, round, and smooth, with great suppleness; enveloping, with a long, persistent finish.

A particularly versatile wine, pairing excellently with flavourful first courses as well as meat main courses. Easy-drinking, it is perfectly suited to more informal occasions, 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

*The "Top 100 Wines by Wine Spectator"
recognition refers to the 2022 vintage*