



Centine

Toscana IGT

2017

VARIETIES

Sangiovese, Cabernet Sauvignon, Merlot

DESCRIPTION

A perfect marriage of the best Tuscan tradition of Sangiovese and the international Cabernet Sauvignon and Merlot.

2017 vintage was characterized by a particularly dry and hot summer, which favored the early ripening of the grapes. The absence of rains during September favored the harvest operations.

Intense mauve red color. The fresh and fruity scents that stand out on the nose are accompanied by sweet notes of small fruits and vanilla. Elegant wine, in which the fullness and softness of the body are well balanced by a good acidity. Good finish.

Particularly versatile wine, which goes well with savory pasta dishes, such as ribollita or tagliatelle pasta with ragout, but also with roasts and stewed game. Easy drinking wine that is perfect to be tasted alone.

TECHNICAL NOTES



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

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



Alcohol: 13,5%



Suggested serving temperature: 16-18°C



AVAILABLE FORMATS:
0.375 l - 0.75 l - 1.5 l