



Centine *rosé*

Toscana IGT

2020

VARIETIES

Sangiovese and Merlot

DESCRIPTION

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

The mild temperatures and the scarcity of rainfall in the winter, as well as then in the spring, led to an early growth development of the vines. In June, there was repeated rain with mild temperatures, which allowed for an impressive vegetative-productive balance of the vineyards. During the further months of summer, the warm temperatures and the sunny weather allowed for perfect veraison and ripening of the grapes. The harvest took place earlier than usual. The grapes were in perfect condition and, thanks to the good temperature ranges and the absence of rain, presented excellent aromatic profiles and good acidity.

A wine with pale pink hues. Marked notes of cherry blend elegantly with hints of small red fruits typical of Sangiovese. In the mouth, the Merlot expresses itself with volume and softness. Great balance and long and flavorful 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%



Suggested serving temperature: 10-12°C



AVAILABLE FORMATS:
0.75 l

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