Centine *bianco*

Toscana IGT

2020

VARIETIES

Chardonnay e Vermentino

DESCRIPTION

The white of the Centine family: fresh, versatile, with unique aromas.

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 a surprising vegetative-productive balance of the vineyards. During the following summer months, 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.

Straw yellow wine with greenish reflections. Fruity aromas stand out on the nose: hints of white fruit and citrus are in perfect balance with the floral notes. In the mouth it is fresh and full, with a long finish.

Excellent with the whole meal, it pairs perfectly with first and second courses based on fish.

TECHNICAL NOTES

Fermentation: in temperature-controlled (14-16°C) stainless-steel tanks.
Aging: in stainless-steel tanks for around 2 months

Alcohol: 12,5%

Suggested serving temperature : 10-12°C

AVAILABLE FORMATS::
0,75 l