



# Centine

Toscana IGT

2019

## VARIETIES

Cabernet Sauvignon, Merlot, Sangiovese

## DESCRIPTION

A wine originating from the encounter between the best Tuscan tradition of Sangiovese and the international tradition of Cabernet Sauvignon and Merlot.

The extraordinarily cold weather in April and May caused a delay in the growing season, which was made up for later, thanks to a warm and dry period. The sudden rise in temperature then favored the production of sparse and light grape bunches. August and September, sunny and without torrid temperatures, allowed for an optimal ripening of the grapes. The 2019 harvest is marked by grapes of high quality and an intense territorial personality which gave us wines with great structure and flavor.

Red color with mauve reflections. Fresh, sweet and fruity aromas of blackberry and ripe cherry are accompanied by distinct floral notes and spicy tones of vanilla, tobacco and licorice. Elegant and balanced wine, with a full, round structure harmonized by a great softness. Great finish in the mouth.

Particularly versatile wine which can be matched excellently with flavorful first courses as well as meat dishes. Easy to drink, it perfectly suited for 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 - 1.5 l