



Centine *bianco*

Toscana IGT

2024

VARIETIES

Chardonnay and Vermentino

DESCRIPTION

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

The mild winter and an extraordinarily warm April slightly advanced the budding. The rainy months of May and June, with temperatures below average, were followed by July and August with such high temperatures that they inhibited photosynthesis and delayed ripening. In the first days of September, temperatures suddenly dropped below average and were accompanied by frequent rains, which did not affect the quality of the grapes still to be harvested. The Chardonnay harvest began on August 26, while the Vermentino harvest started on September 10.

Straw-yellow wine with greenish highlights. Intense aromas of white fruit stand out on the nose, perfectly balanced with floral and citrus notes. In the mouth it is fresh and full, with a long, savory 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%



Suggested serving temperature : 10-12°C



AVAILABLE FORMATS:
0.75 l