



Centine rosé

Toscana IGT

2022

VARIETIES

Sangiovese and Merlot

DESCRIPTION

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

The growing season started in the usual time after a winter period typical of our areas with minimum temperatures below zero during the first three months of the year. Sprouting occurred a few days earlier than usual for the area.

The first four months of the year were characterized by below-average rainfall with about one hundred and seventy mm from January to April. Spring was characterized by dry weather with temperatures several degrees above the seasonal average, especially in May.

In summer, a lack of rainfall and torrid temperatures marked the months of June, July and most of August—a weather pattern that induced an earlier harvest time for the Sangiovese and Merlot grapes destined for this wine to preserve their aromas and acidity.

Wine with pale pink hues with delicate violet overtones. Strong cherry notes blend elegantly with hints of small red fruits typical of Sangiovese. In the mouth, the Merlot expresses itself with volume and smoothness. Great balance and long, savory 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: 12,5%



Suggested serving temperature : 10-12°C

AVAILABLE FORMATS:
0.75 l

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