



Centine rosé

Toscana IGT

2024

VARIETIES

Sangiovese and Merlot

DESCRIPTION

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

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 so hot that they inhibited photosynthesis and delayed ripening. In the first days of September, temperatures suddenly dropped below average and were accompanied by frequent rainfall, which did not affect the quality of the grapes still to be harvested. To preserve freshness and aromas, the Sangiovese was harvested on August 29, while the Merlot was picked on September 6.

Wine with pale pink hues with delicate violet overtones. Pronounced 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 a 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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