



Intense ruby red in color. Fragrant bouquet, with dark fruit and floral nuances. Medium bodied, with black cherry and plum flavors and hints of spice.



CENTINE TOSCANA IGT

Our Centine takes its name from a 19th century farmhouse on the Castello Banfi vineyard estate. This rural Tuscan dwelling is noted for its many stone arches, called centine in Italian. Their appealing character is perfectly reflected in Centine's solid structure and well-rounded elegance.

SOIL

Calcareous and well-structured.

PRODUCTION TECHNIQUE

The grapes are vinified with a brief maceration for 7 days. When alcoholic and malolactic fermentation are completed, the wine is aged for a short period in barriques of French oak, followed by moderate bottle aging.

BOUQUET

Fragrant, with dark fruit and floral nuances.

TASTE

Medium-bodied, with black cherry and plum flavors and hints of spice.

FOOD PAIRING

Ideal with a wide range of dishes such as roasts, game, pastas, and cheese.

ORIGIN

Hillside vineyards in the southern part of Tuscany

VARIETIES

Sangiovese, Merlot and Cabernet Sauvignon

ANALYSIS

Alcohol	12.5% Vol
Total Acidity	5.1 g/l
Residual Sugar	3.5 g/l

SIZE(S)

5L	0 80516 07101 5
750ml	0 80516 04854 3

PACK(S)

5L
750ml 12pk