



CENTINE BIANCO

Toscana IGT
Banfi Tuscany (Italy)

Area of Production:

Hillside vineyards in the southern part of Tuscany.

Soil:

Calcareous and well-drained.

Grape Varieties:

40% Sauvignon Blanc, 30% Pinot Grigio,
30% Chardonnay.

Production Technique:

After a very soft pressing, the fermentation takes place for approximately 16 days, partly in temperature controlled stainless steel tanks, partly in French oak barriques, followed by 4 months of barrel aging.

Characteristics:

Color: Brilliant yellow.

Bouquet: Fruit-forward with varietal notes of pear, apricot, lime, and herbs.

Taste: Dry and well balanced with crisp acidity and lush fruit flavors.

Alcohol Content: 12-12.5%

Total Acidity: 5.2 g/l.

Ideal with white meats, grilled poultry, and entrée salads. Perfect also as an aperitif.