



CENTINE ROSÉ
Toscana IGT
Banfi Tuscany (Italy)

Area of Production:

Hillside vineyards in the southern part of Tuscany.

Soil:

Calcareous and well-drained.

Grape Varieties:

Sangiovese, Merlot and Cabernet Sauvignon.

Production Technique:

The grapes are vinified for 14 days, with brief skin contact, in stainless steel tanks at 64°F.

Characteristics:

Color: Intense pink.

Bouquet: Very aromatic. Fresh with hints of woodland berries.

Taste: Fresh and dry, with rich berry flavors; well-structured, with a long crisp, clean finish.

Alcohol Content: 12.5%

Total Acidity: 8.5 g/l.

Complex, dry and medium-bodied, Centine Rosé is ideal as an aperitif, it pairs perfectly with fish, poultry and young, mild cheeses.

Serve chilled at 55°F (12 - 14°C).