



CENTINE
Toscana IGT
Banfi Tuscany (Italy)

Area of Production:

Hillside vineyards in the southern part of Tuscany.

Soil:

Calcareous and well-structured.

Grape Varieties:

60% Sangiovese, 20% Cabernet Sauvignon,
20% Merlot.

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.

Characteristics:

Color: Intense ruby red.

Bouquet: Fragrant, with dark fruit and floral nuances.

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

Alcohol Content: 12.5%.

Total Acidity: 5.1 g/l.

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