



CENTINE PINOT GRIGIO Toscana IGT

Area of Production:

Tuscany, Italy

Soil:

Non calcareous and well structured.
Pebbles, silt and reddish-brown sand.

Grape Variety:

Pinot Grigio.

Production Technique:

Fermentation takes place in temperature controlled stainless steel tanks between 57°F - 61°F. The wine is then aged in stainless steel tanks for approximately two months.

Characteristics:

Color: Straw yellow.

Bouquet: Fresh floral aromas and hints of peach, pear, and citrus.

Taste: Lively and persistent with good acidity. Balanced and fresh with flavors of fresh fruit, including peach, pear, and citrus.

Alcohol Content: 13%

Total Acidity: 5.3 g/l

Residual Sugar: 3.5 g/l

Enjoy slightly chilled as an aperitif, or with fresh fish dishes, poultry or light pastas.