



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:

Chardonnay & Vermentino.

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: Pale straw with incredibly fruity aromas of apricots and grapefruit citrus balanced by hints of white flowers.

Taste: Fruit flavors are enlivened by a bright acidity that offers freshness and persistence.

Alcohol Content: 12.5%

Total Acidity: 5.2 g/l.

Perfect at anytime, Centine Bianco is ideal with everything from soups and salads to seafood, sandwiches and pasta, as well as grilled and roasted pork, veal and chicken.