



**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.

***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:* Hints of ripe cherries, tasty strawberries and a touch of fresh herbs.

*Taste:* Pleasant acidity and persistence on the palate make this wine an excellent aperitif.

*Alcohol Content:* 12.5%

*Total Acidity:* 8.5 g/l.

Centine Rosé pairs well with everything from seafood to salads and sandwiches, as well as meat dishes that offer a dash of spice.