



CENTINE
Toscana IGT
Banfi Tuscany (Italy)

Area of Production:

Hillside vineyards in the southern part of Tuscany.

Soil:

Calcareous and well-structured.

Grape Varieties:

Sangiovese, Cabernet Sauvignon & 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: Luscious berry and ripe cherry on the nose.

Taste: Hints of vanilla and fresh herbs on the palate. Soft tannins and great acidity balance out this enticing red.

Alcohol Content: 13.5%.

Total Acidity: 5.1 g/l.

Particularly versatile, easy drinking Centine Rosso marries with everything! Delicious with pasta, grilled and roasted meats, burgers, barbecue and even spicy seafood dishes!