

SENSI

1890
FAMILY OF WINEMAKERS SINCE

Boscoselvo / Rosso di Montalcino DOC

Grapes 100% Sangiovese

Production area Montalcino

Altitude 250–400m a.s.l.

Type of soil The soil is rich in rock fragments, also containing Galestro and Alberese, a medium-density clay mixture, rich in limestone, with tufa rock schists. Calcareous soil which tends to be shallow and not very fertile. Medium-density Eocenic soil, with a sub-alkaline pH value.

Alcohol 13.5 % vol.

Fermentation The grapes are destemmed, lightly pressed, then placed to ferment in steel vats filled up to maximum two thirds of their capacity. Fermentation occurs through selected yeasts for about 12–15 days at a temperature of 20–24°C. This is followed by maceration for 15 days at 28°C. Racking and delestage are carried out to help extract noble substances from the skin.

Aging It ages for 12 months in large barrels and for 1 year in concrete and steel vats.

Tasting notes Clear ruby red colour. The bouquet is elegant with delicate balsamic, red berry, spice and aromatic herb notes. The palate is full-bodied and rich, with an elegant tannin flavour and a lingering fruity, balsamic end note.

Food pairings Grilled red meats; game and lamb.



0,75 l



Awarded