

# SENSI

1890  
FAMILY OF WINEMAKERS SINCE

## Dalcampo / Chianti DOCG

**Grapes** 70% Sangiovese, 30% vines allowed by the specifications

**Production area** Chianti DOCG

**Altitude** 50-100 m a.s.l.

**Type of soil** Hill soil, loose and deep, rich in marine fossils and rock fragments. Marl and sandstone, comprising clay and sand schists. Alternated with vineyards located in areas with a higher clay content and an alkaline pH.

**Alcohol** 13 % vol.

**Fermentation** Alcoholic fermentation for 10-12 days at a temperature of 20-24°C, followed by maceration for 15 days at 27-28°C in steel, using Delestage and racking techniques. Subsequent malolactic fermentation, racking and sulphurisation.

**Aging** Aging in steel vats with micro-oxygenation on fine lees for about sixth months.

**Tasting notes** Ruby red colour with purple reflections. The bouquet is of fresh fruit, blackcurrant and cherry and subtle spice. To the palate it is young and nippy, fruity and vinous.

**Food pairings** Red meats; roastbeef, stewed rabbit, Tuscan soups, aged cheeses.



0,375 l - 0,75 l



Awarded