

# SENSI

FAMILY OF WINEMAKERS SINCE  
1890

## Sensi / Vin Santo del Chianti DOC

**Grapes** Trebbiano and Malvasia

**Production area** Produced in the heart of Tuscany, it hails from the hilly areas between Florence and Vinci

**Altitude** From 50 to 150 meters a.s.l.

**Type of soil** Hilly soils consisting mainly of arenaceous, calcareous-marly substrates, clay schists, and sand with the presence of bones (pebbles or marl stones)

**Alcohol** 16 % vol.

**Fermentation** The grapes accurately selected are dried over mats in special rooms monitored to allow the grapes to reach a sugar content of no less than 26%. After December 1st, the grapes are destemmed and pressed.

**Aging** The must so obtained is placed in wood tanks with a capacity not exceeding 5 hectoliters, also known as "caratelli" where slow fermentation and aging begin to bestow the final elegant and unique aroma that makes this wine so famous.

**Tasting notes** With an intense amber color, it boasts an aroma of dried fruit with hints of honey and a sweet, velvety taste.

**Food pairings** Dry confectionery, Cantucci, and soft desserts.



0,5 l



Oaked



Awarded

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