SENSI

FAMILY OF WINEMAKERS SINCE 1890

Boscoselvo / Brunello di Montalcino DOCG



Grapes 100% Sangiovese

Production area Montalcino

Altitude 250-400 m 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. Land originating in the Eocene- era with a medium density sub-alkaline pH.

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 18-26°C. This is followed by maceration for 15 days at 29°C. Racking and Delestage are carried out to help extract noble substances from the skin.

Aging It ages for 36 months in large barrels depending on the year and for 1-2 years in concrete and steel vats Minimum 4 months ageing in the bottle. Placed on the market 5 years after harvesting.

Tasting notes Light, bright ruby red colour. The bouquet is fruity and floral, slightly spicy and balsamic. There are notes of small red berries, pomegranate, red orange and coffee. To the palate it is snappy and agile, enveloping and soft, made dynamic by pleasant freshness and sapidity. It ends on a persistent note of floral, spicy hints.

	0,75 l
	Oaked
	Awarded

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Food pairings Grilled red meats; baked lamb, stewed and braised meats.