SENSI

FAMILY OF WINEMAKERS SINCE 1890

Campoluce / Chianti DOCG biologico



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

Production area Chianti DOCG area

Altitude 50-250 m a.s.l.

Type of soil Hill soil, mainly consisting of sandstone, limestone-marlstone substrate, clay and sand schists and the presence of Galestro pebbles or stones.

Alcohol 14 % vol.

Fermentation Alcoholic fermentation is carried out in steel vats at a controlled temperature of 20/26 °C for approximately 10-12 days with racking and Delestage. It is then macerated for about 15-25 days at a temperature of 26-28°C. Malolactic fermentation occurs in steel, followed by racking and sulphurisation.

Aging The wine is aged in stainless steel vats for 6 months with micro-oxygenation and aging on fine lees.

Tasting notes Campoluce grapes are born and grown without the use of fertilisers, synthetic chemical pesticides and genetically modified organisms. It is ruby red in colour, with a pleasant nose of red and purple fruits, with a good structure. It has a smooth, fruity taste, with sweet notes of strawberry and black cherry, and has a good organoleptic balance.

Food pairings Red meats; pork roast, aged cheeses, prosciutto, meat tartare and carpaccio.

0,75 l

Awarded