

SENSI

FAMILY OF WINEMAKERS SINCE
1890

Sensi / Chianti DOCG Governo all'uso toscano

Grapes 70% Sangiovese, 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.

Alcohol 13.5 % vol.

Fermentation Alcoholic fermentation for 10-12 days at a temperature of 20-24°C using Delestage and racking techniques, followed by maceration in steel for 15 days at 28°C. Subsequent malolactic fermentation and racking. This is where the "new" wine is created, ready to be "governed". Part of the grapes selected and collected by hand and placed in crates is left to dry out, in crates for about 20 days. The grapes are then destemmed and added to the already fermented "new wine", proceeding with a second, slow refermentation at a controlled temperature. This procedure, called "governo all'uso toscano", dates back to the 1800s and comprises the drying out of a part of the best grapes on specific supports, which are then used to activate a second fermentation of the original must.

Ageing Ageing in steel vats with micro-oxygenation on fine lees for about 6 months.



0,75 l



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Tasting notes Ruby red colour. The bouquet is of red berries and spices, aniseed, juniper berries and raspberry. To the palate it is soft and fruity, full and enveloping, fresh and pleasant with an end fruity, balsamic note.

Food pairings Red meats, baked lamb, mixed grill, veal roasts.