

SENSI

FAMILY OF WINEMAKERS SINCE
1890

Sensi / Chianti Rufina DOCG

Grapes 80% Sangiovese, vines allowed by the specifications

Production area Chianti DOCG

Altitude From 100 to 105 meters a.s.l.

Type of soil Hilly, loose and deep soil, rich in marine fossils and bones. Marly arenaceous soil, consisting of clayey and sandy schists. They alternate with vineyards located in more clayey areas with alkaline pH.

Alcohol 13 % vol.

Fermentation It is fermented for -12 days at a temperature of 20-24°C, then macerated for 15 days at 27-28°C in steel tanks, with pumping over and delestage techniques, and subsequent malolactic fermentation, racking, and addition of sulphiting agents.

Aging Refinement in steel tanks with micro-oxygenation and fine lees for about six months.

Tasting notes Ruby color with purple reflections. On the nose, it all about fresh fruit, blackberry, and cherry, most of all, accompanied by a subtle spicy fragrance. It is young and crisp, vertical, fruity, and vinous on the palate, with a good structure and good balance.

Food pairings Red meats; game, cold cuts, and braised meats.



0,75 l