

SENSI

1890
FAMILY OF WINEMAKERS SINCE

Collegiata / Vernaccia di San Gimignano DOCG

Grapes 100% Vernaccia

Production area San Gimignano, Tuscany

Altitude 150–350 m a.s.l.

Type of soil Marlstone soil, with a high clay and yellow tufa sand content.

Alcohol 12.5 % vol.

Fermentation Vinification without skins, with special attention paid to oxidation and the clarifying of the must for basic wine production. The grapes are destemmed and pressed with a pneumatic press, saturating them with inert gases. Fermentation occurs at a controlled temperature of 14–18°C with selected yeast for approximately 15–18 days.

Aging In steel with batonnage on fine lees.

Tasting notes It is a clear pale yellow in colour. The bouquet is intense, with hints of yellow-flesh fruit, peach and sweet citrus fruit. It is nippy and taut on the palate, wonderfully fresh and savoury, with a delicious, citrus end note.

Food pairings White fish and meat; swordfish, pasta with seafood sauce, cheeses, rustic vegetable tarts.



0,75 l



Awarded