

# SENSI

1890  
FAMILY OF WINEMAKERS SINCE

## Montepulciano d'Abruzzo / Montepulciano d'Abruzzo DOC

**Grapes** Montepulciano d'Abruzzo

**Production area** Produced for over two centuries on the slopes of the beautiful hills of Abruzzo, this vine spread rapidly, and now is cultivated in all provinces of the region.

**Altitude** 50-150 meters a.s.l.

**Type of soil** Gravel-limestone soil with southern-southeastern exposure.

**Alcohol** 13 % vol.

**Fermentation** After soft pressing of the grapes, alcoholic fermentation takes place through submerged cap maceration at controlled temperature in steel tanks.

**Aging** Aged in steel tanks for about five months.

**Tasting notes** Ruby red wine with violet reflections. On the nose it has a characteristic aroma of violets with hints of underbrush and spices. On the palate, it is soft, structured, and gently tannic.

**Food pairings** Pork chops, cold cuts, meat arrosticini, stewed sheep.



0,75 l



Awarded