

SENSI

FAMILY OF WINEMAKERS SINCE
1890

Sangiovese / Toscana IGT

Grapes Sangiovese

Production area Tuscany

Altitude 50-150 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, rich in limestone. Deep soil with East and Southeast exposure.

Alcohol 13 % vol.

Fermentation It is fermented for 12-15 days at a temperature of 20-24°C, then macerated for 10 days at 27-28°C in steel tanks, with pumping over and delestage techniques. Subsequent malolactic fermentation, racking and addition of sulphiting agents.

Ageing Aged on fine lees with micro-oxygenation for about 6 months.

Tasting notes It has a ruby red color, a full and rich taste, good body, soft and velvety with hints of vanilla and tobacco on the finish.

Food pairings Ragout tagliatelle, cold cuts, roasts.



0,75 l



Awarded
