SENSI

FAMILY OF WINEMAKERS SINCE 1890

Forziere / Chianti Classico DOCG Riserva



Grapes 80% Sangiovese, vines allowed by the specifications

Production area Chianti Classico DOCG

Altitude 150-450 m a.s.l.

Type of soil Shallow soil, with a clay-loam structure. Rich in rock fragments. Not overly fertile, with excellent concentrations of minerals and iron.

Alcohol 13.5 % vol.

Fermentation Alcoholic fermentation for 10-12 days at a temperature of 20-24°C, followed by maceration for 20 days at 28-29°C in steel, using Delestage and racking techniques. Subsequent malolactic fermentation, racking and sulphurisation.

Aging In concrete vats for about 12 months with microoxygenation and batonnage on fine lees for the first 3 months.

Tasting notes Full ruby red colour. The bouquet is of ripe fruit and spices, Marasco cherry and aniseed. To the palate it is well-structured and is slightly tannic, and ends on cherry and sweet spices.

Food pairings Red meats; fiorentina steak, stewed meats, roasts, sausages.

	0,75 l
	Oaked
	Awarded