

# SENSI

1890  
FAMILY OF WINEMAKERS SINCE

## Sensi / Chianti Classico DOCG Gran Selezione

**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 and limestone. 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 large barrels and concrete vats for 24 months, followed by 12 months aging in steel. It is then bottled and aged for at least 3 months.

**Tasting notes** Ruby red colour. The nose is stern and rich in fragrances, from berries to ripe red fruit, with balsamic hints and hot spices. It is full-bodied and juicy to the palate, with a smooth, integrated tannin. It has clear notes of red fruits, spices and wild berries, that accompany the long final note.

**Food pairings** Red meats; fiorentina steak, stew.



0,75 l



Oaked