

SENSI

FAMILY OF WINEMAKERS SINCE
1890

Impazzimento / Toscana Rosso IGT

Grapes Sangiovese, vines allowed by the specifications

Production area Tuscany

Altitude 50-100 m a.s.l.

Type of soil Hill soil, loose and deep, rich in marine fossils and rock fragments. Marl and sandstone soil comprising clay schists. Alternated with vineyards located in areas with a higher clay-limestone content and an alkaline pH. Vineyards facing south.

Alcohol 14.5 % vol.

Fermentation Alcoholic fermentation of very ripe grapes for 10-12 days at a temperature of 22-26°C, followed by maceration for 10 days at 30°C in steel, using Delestage and racking techniques. Subsequent malolactic fermentation, racking and sulphurisation

Ageing Ageing in steel vats with micro-oxygenation on fine lees for about 8 months

Tasting notes Intense ruby red colour. The bouquet is rich in fruits, balsamic and grassy notes. Also with notes of cherry, cinchona and coffee. To the palate it is enveloping and full, warm and rich, supported by a good acid shoulder and an end note of fruit, herbs and berries.

Food pairings Red meats and game, aged cheeses.



0,75 l