

SENSI

FAMILY OF WINEMAKERS SINCE
1890

Mandriano / Toscana IGT Vermentino

Grapes 100% Vermentino

Production area Tuscany

Altitude 0-100 m a.s.l.

Type of soil Loose, deep soil, rich in marine fossils and rock fragments. The soil is mainly sandy with marlstone-sandstone, comprising clay and limestone schists.

Alcohol 12.5 % vol.

Fermentation Vinification without skins, with special attention paid to oxidation and the clarifying of the must for basic wine production. Fermentation occurs at a controlled temperature of 14-18°C with selected yeast.

Aging In steel with batonnage on fine lees.

Tasting notes It is pale yellow in colour. The nose is of white flowers and peach, while it is fresh, springy, dynamic and willowy on the palate, with a final note of citrus fruit. It is pleasantly savoury.

Food pairings Seafood appetizers; seafood salad, shellfish, raw fish, fried fish.



0,75 l



Awarded



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Awards & Ratings

Annata 2023

- LUCA MARONI – ANNUARIO DEI MIGLIORI VINI ITALIANI / 2025 / **96 punti**

Annata 2022

- INTERNATIONAL WINE & SPIRIT COMPETITION / 2024 / **Bronze Medal**
- THE DB & SB SPRING BLIND TASTING / 2024 / **Gold Medal**