SENSI

FAMILY OF WINEMAKERS SINCE 1890

Pretorio / Morellino di Scansano DOCG

Grapes 85% Sangiovese, 15% vines allowed by the specifications

Production area Grosseto, Morellino DOCG, Tuscany

Altitude 0-150 m a.s.l.

Type of soil Hill soil, loose and deep, rich in marine fossils and rock fragments. The soil is mainly sandy with marlstonesandstone, comprising clay and limestone schists.

Alcohol 13.5 % vol.

Fermentation Alcoholic fermentation for 12-15 days at a temperature of 20-24°C, followed by maceration for 15 days at 27-28°C in steel, using Delestage and racking techniques. Subsequent malolactic fermentation, racking and sulphurisation.

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

Tasting notes Clear ruby red colour. The bouquet is of red fruit, cherry, Marasco cherry, humus and sweet spices. To the palate it is fresh and fruity, with hints of almond, spice and wild berries.

Food pairings Roastbeef; lemon scaloppine, grilled chicken.

0,75 l

Awarded

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Awards & Ratings

Annata 2024
- JAMES SUCKLING / 2025 / **90 points**

Annata 2017
- LUCA MARONI - ANNUARIO DEI MIGLIORI VINI ITALIANI / 2019 / **92 punti**

Annata 2016
- LUCA MARONI - ANNUARIO DEI MIGLIORI VINI ITALIANI / 2018 / **90 punti**

Annata 2015
- LUCA MARONI - ANNUARIO DEI MIGLIORI VINI ITALIANI / 2017 / **90 punti**