

# SENSI

FAMILY OF WINEMAKERS SINCE  
1890

## Risalto / Chianti Montalbano DOCG

**Grapes** 80% Sangiovese, vines allowed by the specifications

**Production area** Chianti DOCG

**Altitude** from 100 m a.s.l.

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

**Alcohol** 13 % vol.

**Fermentation** Alcoholic fermentation for 10-12 days at a temperature of 20-24°C, followed by maceration for 10 days at 27-28°C in steel, using Delestage and racking techniques. Subsequent malolactic fermentation, racking and sulphurisation.

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

**Tasting notes** Ruby red colour. The bouquet is floral and fruity, with sensation of violet and cherry, together with spicy sensation of vanilla and cocoa. To the palate it is spicy and balsamic, warm and robust. It ends on notes of berries, humus and cocoa.

**Food pairings** Red meats; fiorentina steak, cold cuts, caciotta cheeses, meat tartare and carpaccio.



0,75 l



Awarded

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