

# SENSI

FAMILY OF WINEMAKERS SINCE  
1890

## Sabbiato / Bolgheri DOC Rosso Superiore

**Grapes** 70% Cabernet Sauvignon, 30% Cabernet Franc

**Production area** Bolgheri, Livorno

**Altitude** 0-100 m a.s.l.

**Type of soil** Loose and deep soil, rich in marine fossils and stony fragments. Soil Predominantly sandy and marly-arenaceous soil, composed of clayey and calcareous schists.

**Alcohol** 14 % vol.

**Fermentation** Alcoholic fermentation for 10-12 days at a temperature of 20-24°C, followed by maceration for 15 days at 28-29°C in steel, with pump-over and delestage techniques. Subsequent malolactic fermentation, racking, and sulfitation.

**Aging** 14 months in French oak barriques, medium toast, approximately 50% new wood. Subsequently ages 10 months between steel tanks and the bottle.

**Tasting notes** Intense ruby red. To the nose it is full and structured, with enveloping sensations of sweet fruit, fine spices, and Mediterranean maquis. On the palate, it is full-bodied and soft, with deep and well-integrated tannins, supported by a clear sensation of salinity and a long, fruity persistence.

**Food pairings** Red meats, braised meats, meat roasts, Roast beef, first courses with meat.



0,75 l



Oaked



Awarded

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### Awards & Ratings

Annata 2021

• CLUB OENOLOGIQUE BY SARAH HELLER / 2025 / **93 points**