

SENSI

1890
FAMILY OF WINEMAKERS SINCE

Tua Rosa / Toscana Rosato IGT

Grapes 100% Sangiovese

Production area Tuscany

Altitude 100 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 12.5 % vol.

Fermentation Rosé vinification with a short period of maceration of destemmed grapes in the press
Fermentation occurs at a controlled temperature of 14-17°C with selected yeast.

Aging In steel with batonnage on fine lees.

Tasting notes It is powder pink in colour with a fruit and flowery aroma, with notes of grapefruit, rose, citrus fruit and aromatic herbs. It is fresh, aromatic, dynamic, delicate and intense to the palate. Its end notes are peach, plum and blackcurrant.

Food pairings Fresh cheese; mozzarella di bufala, mullet, prawns, seafood pasta dishes.



0,75 l - 1,5 l



Awarded