

SENSI

FAMILY OF WINEMAKERS SINCE
1890

Sensi / Vin Santo del Chianti DOC

Grapes Trebbiano and Malvasia

Production area Produced in the heart of Tuscany, it hails from the hilly areas between Florence and Vinci

Altitude From 50 to 150 meters a.s.l.

Type of soil Hilly soils consisting mainly of arenaceous, calcareous-marly substrates, clay schists, and sand with the presence of bones (pebbles or marl stones)

Alcohol 16 % vol.

Fermentation The grapes accurately selected are dried over mats in special rooms monitored to allow the grapes to reach a sugar content of no less than 26%. After December 1st, the grapes are destemmed and pressed.

Aging The must so obtained is placed in wood tanks with a capacity not exceeding 5 hectoliters, also known as "caratelli" where slow fermentation and aging begin to bestow the final elegant and unique aroma that makes this wine so famous.

Tasting notes With an intense amber color, it boasts an aroma of dried fruit with hints of honey and a sweet, velvety taste.

Food pairings Dry confectionery, Cantucci, and soft desserts.



0,5 l



Oaked



Awarded



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Awards & Ratings

Annata 2020

- INTERNATIONAL WINE CHALLENGE / 2020 / **Gold Medal**

Annata 2018

- DECANTER WORLD WINE AWARDS / 2023 / **Gold Medal**