

SENSI

FAMILY OF WINEMAKERS SINCE 1890

Vermentino / Toscana IGT

Grapes Vermentino

Production area Tuscany

Altitude 0-100 meters a.s.l.

Type of soil Loose and deep soil, rich in marine fossils and bones. Mainly sandy and marly arenaceous soil, consisting of clayey and calcareous schists.

Alcohol 12.5 % vol.

Fermentation White vinification with particular attention paid to the degree of oxidation and must clarification when producing the base wine. Fermentation takes place at a controlled temperature of 14-18°C with selected yeasts.

Aging In steel tanks with "batonnage" on fine lees.

Tasting notes The color is deep straw yellow, clear and bright. The aroma is inebriating and intense with hints of white fruits such as apple, pear, peach and banana. On the palate it is tasty and very crisp, balanced, harmonic and very persistent. Long and persistent finish, easy to drink.

Food pairings Raw fish, tagliolini with shrimps and lemon, salted fish.



0,75 l



Awarded