

SENSI

1890
FAMILY OF WINEMAKERS SINCE

Chardonnay / Toscana IGT

Grapes Chardonnay

Production area Tuscany

Altitude 50-150 meters a.s.l.

Type of soil Hilly, loose and deep soil, rich in marine fossils and bones. Marly arenaceous soil, consisting of clayey and sandy schists, rich in limestone. Deep soil with East and Northeast exposure.

Alcohol 12.5 % vol.

Fermentation White vinification with particular attention paid to the degree of oxidation and must clarification. The grapes are destemmed and pressed with a pneumatic press saturating the whole process with inert gas. Fermentation takes place at a controlled temperature of 14-18°C with selected yeasts for about 15 days.

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

Tasting notes Bright light straw yellow color. Good alcoholic consistency and intense and accurate aroma, with floral hints. On the palate it is fresh and enveloping, with the right balance between alcohol content and acidity.

Food pairings White meats and fish, fried food and seafood first courses and egg-based second courses.



0,75 l