

SENSI

FAMILY OF WINEMAKERS SINCE
1890

Chianti / Chianti DOCG

Grapes Sangiovese, vines allowed by the specifications

Production area Chianti DOCG

Altitude from 50 to 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. They alternate with vineyards located in more clayey areas with alkaline pH.

Alcohol 13 % vol.

Fermentation It is fermented for -12 days at a temperature of 20-24°C, then macerated for 15 days at 27-28°C in steel tanks, with pumping over and delestage techniques. Subsequent malolactic fermentation, racking and addition of sulphiting agents.

Aging Refinement in steel tanks with micro-oxygenation and fine lees for about 6 months.

Tasting notes Ruby red in color, it has good body and an intense and persistent aroma with hints of cherry and spices. On the palate it is smooth, fresh and pleasantly balanced.

Food pairings Red meats, cold cuts and aged cheeses, meat tartare and carpaccio.



0,75 l



Awarded
