

SENSI

FAMILY OF WINEMAKERS SINCE
1890

Dalcampo / Chianti DOCG

Grapes 70% Sangiovese, 30% vines allowed by the specifications

Production area Chianti DOCG

Altitude 50-100 m a.s.l.

Type of soil Hill soil, loose and deep, rich in marine fossils and rock fragments. Marl and sandstone, comprising clay and sand schists. Alternated with vineyards located in areas with a higher clay content and an alkaline pH.

Alcohol 13 % vol.

Fermentation Alcoholic fermentation for 10-12 days at a temperature of 20-24°C, followed by maceration for 15 days at 27-28°C in steel, using Delestage and racking techniques. Subsequent malolactic fermentation, racking and sulphurisation.

Aging Aging in steel vats with micro-oxygenation on fine lees for about sixth months.

Tasting notes Ruby red colour with purple reflections. The bouquet is of fresh fruit, blackcurrant and cherry and subtle spice. To the palate it is young and nippy, fruity and vinous.

Food pairings Red meats; roastbeef, stewed rabbit, Tuscan soups, aged cheeses.



0,375 l - 0,75 l



Awarded
