

SENSI

FAMILY OF WINEMAKERS SINCE
1890

Dalcampo / Chianti DOCG Riserva

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

Production area Vinci and other Chianti DOCG areas

Altitude 50–150 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 It matures partly in large vats and 2nd and 3rd passage vats, and partly in steel with micro-oxygenation for about 12 months. It then spends a year in steel and 2–6 months in bottles depending on the vintage.

Tasting notes Ruby red colour with a slightly garnet rim. The bouquet is intense, with spices and ripe fruit, Maraschino cherry, pepper, nutmeg and cinchona. To the palate it is taut and sapid, full-bodied and with a spicy intensity. It has a long and juicy ending on ripe fruit and pepper.

Food pairings Red meats, pork chops, grilled sausages, cold cuts, truffle meats.



0,75 l



Oaked



Awarded
