

# SENSI

FAMILY OF WINEMAKERS SINCE  
1890

## Anniversary Edition / Toscana IGT Sangiovese

**Grapes** 100% Sangiovese

**Production area** Tuscany IGT, Vinci, Florence

**Altitude** 150 m a.s.l.

**Type of soil** Hill soil, loose and deep, rich in marine fossils and rock fragments. Marl and sandstone soil, comprising clay and sand schists, rich in limestone. Deep soil facing south-east.

**Alcohol** 14.5 % vol.

**Fermentation** Alcoholic fermentation for 15 days at a temperature of 20–26°C using delestage and racking techniques, followed by maceration in steel for 20 days at 28–29°C. After run-off it is racked twice, followed by malolactic fermentation in steel. After racking and sulphurisation, it is then aged.

**Aging** It ages for 12 months in large French oak barrels, then 12 months in steel and finishes 6–12 months in the bottle.

**Tasting notes** Clear ruby red colour. To the nose it is austere with dark sensations of fruit in alcohol, herbs and undergrowth. The bouquet is spices, cardamom, cinnamon and rhubarb, and roasting coffee. To the palate it is full, of medium tannicity, and the end note is coffee, bay leaf, dark fruit and undergrowth.

**Food pairings** Red meats; fiorentina steak, mixed grill.



0,75 l



Oaked



Awarded

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