

# SENSI

1890  
FAMILY OF WINEMAKERS SINCE

## Forziere / Chianti Classico DOCG

**Grapes** 80% Sangiovese, 20% Canaiolo

**Production area** Produced in the hilly area of the provinces of Siena and Florence

**Altitude** 50 – 200 m a.s.l.

**Type of soil** Hilly terrains, with altitudes no higher than 700 meters above sea level, mainly made up of sandstone, limestone-marl substrata, clay shale and sand with a presence of galestro pebbles or rocks (called Scheletro in technical terms).

**Alcohol** 13.5 % vol.

**Fermentation** The alcohol fermentation takes place in steel tanks at a controlled temperature of 26/28 °C for 10–15 days of peel maceration using recovery techniques. Once the alcohol fermentation is finished the wine is poured into steel tanks where the malolactic fermentation takes place.

**Aging** The wine is placed into wooden containers for a brief aging then bottled.

**Tasting notes** Dark red color, leaning towards garnet with aging, it has a full body and structure, with traces of mature fruit of a velvety taste with soft tannins.

**Food pairings** Red meats; pork chops, egg pasta with meat sauce, aged cheeses.



0,75 l



Awarded