

SENSI

FAMILY OF WINEMAKERS SINCE
1890

Mandriano / Maremma Toscana DOC Rosso

Grapes Sangiovese, vines allowed by the specifications

Production area Tuscany, DOC Maremma

Altitude 50-100 m a.s.l.

Type of soil Hill soil, loose and deep, rich in marine fossils and rock fragments. The soil is mainly sandy with marlstonesandstone, comprising clay and limestone schists.

Alcohol 13.5 % 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 On fine lees with micro-oxygenation for about 6 months.

Tasting notes Ruby red colour. The nose opens on spicy, plant notes with juniper, raspberry and coffee. It has a fresh, savoury taste to the palate, with spicy hints and a final note of red berries.

Food pairings Chicken a la "cacciatora", mixed grilled meat, first courses with meat sauces.



0,75 l



Awarded
