

SENSI

FAMILY OF WINEMAKERS SINCE
1890

Mantello / Toscana IGT Sangiovese-Shiraz

Grapes 70% Sangiovese, 30% Shiraz

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. The separate bases are assembled in February and then aging of the blend continues.

Aging It matures in 50% new wood French oak barriques for 12-14 months and then ages in steel for 12 months. After bottling, it ages for a further 12 months in bottles.

Tasting notes Intense ruby red colour. The bouquet is rich and spicy, with nuances of black pepper and tarragon, sour cherry and tobacco. To the palate it is rich and enveloping, fresh and intense, with a long final note of spices and red berries.

Food pairings Red meats and braised meats; ragout tagliatelle.



0,75 l



Oaked



Awarded
