

SENSI

1890
FAMILY OF WINEMAKERS SINCE

Mossiere / Vino Nobile di Montepulciano DOCG

Grapes 100% Sangiovese

Production area Montalcino

Altitude 250–400 m a.s.l.

Type of soil The soil is medium-density Pliocenic soil, rich in sea fossils and remains of ancient civilisation. Tufa rock, rich in sand and clay schists. The soil contains limestone rich in rock fragments that vary depending on the location and altitude of the deposits.

Alcohol 13.5 % vol.

Fermentation The grapes are destemmed, lightly pressed, then placed to ferment in concrete or steel vats filled up to maximum two thirds of their capacity. Fermentation occurs through selected yeasts for about 12–15 days at a temperature of 20–26°C. This is followed by maceration for 20–25 days at 28–29°C. Racking and Delestage are carried out to help extract noble substances from the skin.

Aging It ages for 24 months in large barrels and for 1 year in concrete and steel vats.

Tasting notes Compact ruby red colour. The bouquet is austere, with an aroma of red berry pot-pourri, wild berries, cinnamon and vanilla pods. It is rich to the palate, wellstructured and with a good tannic texture. It closes with hints of woodland and ripe red berries.

Food pairings Red meats, stewed meatballs, sausages, aged cheeses.



0,75 l



Oaked



Awarded