

SENSI

FAMILY OF WINEMAKERS SINCE
1890

Sabbiato / Bolgheri DOC Rosso

Grapes 60% Cabernet Sauvignon, 30% Merlot, 10% Sangiovese

Production area Bolgheri, Livorno, Tuscany

Altitude 0-50 m a.s.l.

Type of soil Loose, deep soil, rich in marine fossils and rock fragments. The soil is mainly sandy with marlstone-sandstone, comprising clay and limestone schists.

Alcohol 14 % vol.

Fermentation Alcoholic fermentation for 10-12 days at a temperature of 20-24°C, followed by maceration for 15 days at 28-29°C in steel, using Delestage and racking techniques. Subsequent malolactic fermentation, racking and sulphurisation.

Aging It matures for 12-14 months in French oak barriques, medium bousinage, approximately 50% new wood. Subsequent aging in bottles.

Tasting notes Ruby red in colour. Rich and strong to the nose, with notes of dark fruit and spices. It is a soft, structured wine to the palate, supported by a clear sensation of saltiness and a lingering fruity note.

Food pairings Red meats; game, braised meats, picci pasta with meat sauce.



0,75 l - 1,5 l



Oaked



Awarded