

SENSI

FAMILY OF WINEMAKERS SINCE
1890

Forziere / Chianti Classico DOCG Riserva

Grapes 80% Sangiovese, vines allowed by the specifications

Production area Chianti Classico DOCG

Altitude 150–450 m a.s.l.

Type of soil Shallow soil, with a clay-loam structure. Rich in rock fragments. Not overly fertile, with excellent concentrations of minerals and iron.

Alcohol 13.5 % vol.

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

Aging In concrete vats for about 12 months with microoxygenation and batonnage on fine lees for the first 3 months.

Tasting notes Full ruby red colour. The bouquet is of ripe fruit and spices, Marasco cherry and aniseed. To the palate it is well-structured and is slightly tannic, and ends on cherry and sweet spices.

Food pairings Red meats; fiorentina steak, stewed meats, roasts, sausages.



0,75 l



Oaked



Awarded
