

# SENSI

FAMILY OF WINEMAKERS SINCE  
1890

## Governato / Toscana Rosso IGT

**Grapes** 90% Sangiovese, 10% Colorino

**Production area** Vinci, Florence

**Altitude** 100 m a.s.l.

**Type of soil** Hill soil, loose and deep, rich in marine fossils and rock fragments. Marl and sandstone, comprising clay and sand schists.

**Alcohol** 14.5 % vol.

**Fermentation** Alcoholic fermentation for 10-12 days at a temperature of 20-24°C using Delestage and racking techniques, followed by maceration in steel for 15 days at 28°C. Subsequent malolactic fermentation and racking. This is where the "new" wine is created, ready to be "governed". Part of the grapes selected and collected by hand and placed in crates is left to dry out, hanging the bunches of grapes onto chains for about 30 days. The grapes are then destemmed and added to the already fermented "new wine", proceeding with a second, slow re-fermentation at a controlled temperature. This procedure, called "governo all'uso toscano", dates back to the 1800s and comprises the drying out of a part of the best grapes on specific supports, which are then used to activate a second fermentation of the original must.

**Aging** Some matures in large barrels for about 6 months, a part matures in steel with micro-oxygenation and a small part matures in terracotta.



0,75 l



Oaked



Awarded

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**Tasting notes** Deep ruby red in colour, the opening notes are of sweet fruit, cherry and marasca cherry, fruits of the forest jam and floral hints. It is soft and fresh on the palate, with a natural sweetness and maturity that are the specific qualities of the Governo Toscano technique used to make it.

**Food pairings** Game, red wine risotto, baked pasta dishes with meat-based sauces.