

SENSI

FAMILY OF WINEMAKERS SINCE
1890

VITTORIO ROSSO IGT TOSCANA

Grapes

>60% Sangiovese

Production area

Tuscany IGT

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 18-26°C using delestage and racking techniques, followed by maceration in steel for 20 days at 28°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

Aging in barriques and big barrel; then in steel.

Tasting notes

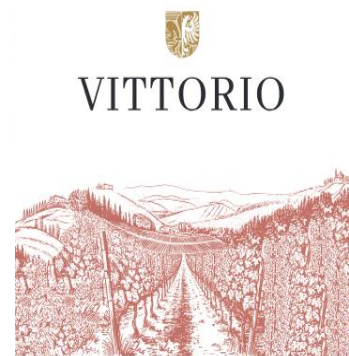
Intense ruby red colour. The bouquet is rich and spicy, with nuances of black pepper and tarragon, sour cherry and tobacco. To the palate it is rich and enveloping, fresh and intense, with a long final note of spices and red berries.

Food pairings

Red meats and braised meats; ragout tagliatelle.

Capacity

0,75 l



TOSCANA
INDICAZIONE GEOGRAFICA TIPICA

ROSSO

