SENSI

FAMILY OF WINEMAKERS SINCE 1890

Forziere / Chianti Classico DOCG



Grapes 80% Sangiovese, 20% Canaiolo

Production area Produced in the hilly area of the provinces of Siena and Florence

Altitude 50 - 200 m a.s.l.

Type of soil Hilly terrains, with altitudes no higher than 700 meters above sea level, mainly made up of sandstone, limestone-marl substrata, clay shale and sand with a presence of galestro pebbles or rocks (called Scheletro in technical terms).

Alcohol 13.5 % vol.

Fermentation The alcohol fermentation takes place in steel tanks at a controlled temperature of 26/28 °C for 10-15 days of peel maceration using recovery techniques. Once the alcohol fermentation is finished the wine is poured into steel tanks where the malolactic fermentation takes place.

Aging The wine is placed into wooden containers for a brief aging then bottled.

Tasting notes Dark red color, leaning towards garnet with aging, it has a full body and structure, with traces of mature fruit of a velvety taste with soft tannins.

Food pairings Red meats; pork chops, egg pasta with meat sauce, aged cheeses.

0,75 l

Awarded