SENSI

FAMILY OF WINEMAKERS SINCE 1890

Ninfato / Toscana Igt Sangiovese senza solfiti aggiunti



Grapes 100% Sangiovese

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, rich in limestone.

Alcohol 14 % vol.

Fermentation Alcoholic fermentation is carried out in steel vats at a controlled temperature of 20/26 °C for approximately 10-12 days with racking and Delestage. It is then macerated for about 15 days at a temperature of 27°C. Malolactic fermentation occurs in steel with selected bacteria.

Aging It ages for about 6 months in steel vats at a rather low temperature (10-12 °C) To ensure aromatic and taste of the product over time, a three-weekly batonnage technique is used with fine lees. Without any addition of sulphites from the outset, this technique protects the wine and stimulates its longevitythrough the reductive power of the fresh wine lees.

Tasting notes Deep ruby red colour, with purple rim. The nose is intense and heady, with cherry and rose. It is full-bodied and fresh to the palate, with a balance between acid and tannin. It has an excellent structure and an enveloping, lingering final note.

Food pairings Red meats; boar, meat sauce pappardelle.

0,75 l

Awarded