SENSI

FAMILY OF WINEMAKERS SINCE 1890

Vegante / Chianti Superiore DOCG vegano e biologico



Grapes 90% Sangiovese, 10% Trebbiano and Malvasia

Production area Chianti DOCG, Vinci, Florence

Altitude 50-150 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 12.5 % vol.

Fermentation Alcoholic fermentation takes place in steel vats at a controlled temperature of 18-26°C for about 12-15 days with maceration on skins using racking techniques. Malolactic fermentation then takes place in steel with subsequent racking and sulphurisation.

Aging The wine is aged in stainless steel vats where malolactic fermentation takes place and where it is stored until bottling, with batonnage on fine lees. The product is not filtered, respecting its natural characteristics. The Vegan Quality symbol certifies the integral ethical process with which the wine is produced, without any use of products of animal origin during the various growing, wine-making and stabilisation phases of the wine.

Tasting notes Delicate ruby read in colour, with floral and fruity sensations to the nose. Cherry, pansy and strawberry, on a wild berry base. The elegant nose returns to the palate with a dynamic, crisp sip, balanced in structure and acidity and a long final note of fruit, light spices and balsamic taste.

0,75 l

Awarded

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Food pairings Ragout pappardelle; roastbeef, cheeses, ribollita, vegetable flans, fish soup.