

# SENSI

*The Ancient Tuscan Family*



<b>APPELLATION</b>	Sangiovese - Syrah IGT Toscana Rosso (Typical Geographic Indication)
<b>VINE VARIETY</b>	Sangiovese and Syrah
<b>GRADE OF ALCOHOL</b>	13,5%
<b>PRODUCTION ZONE</b>	Produced in the heart of Tuscany coming mainly from the provinces of Florence, Pistoia and Siena
<b>HISTORICAL NOTES</b>	This wine comes from the joining of two vines – Sangiovese and Syrah. The name Mantello celebrates the union of the two strong and elegant vines which together envelops and warms while being velvety and delicate just like a <i>mantello di seta</i> silk wrap draped around the body.
<b>TERRAIN COMPOSITION</b>	Hilly terrains, with altitudes not higher than 700 meters above sea level, mainly made up of sandstone, limestone-marl substrata, clay shale and sand with the presence of galestro pebbles and rocks (called <i>Scheletro</i> technical terms)
<b>TRAINING SYSTEM</b>	Spurred cordon (spur pruned), Guyot
<b>VINE DENSITY</b>	At least 3500 plants per hectare
<b>YIELD PER HECTARE</b>	The grape yield per hectare does not exceed 8,000 kilograms. The maximum must-to-fruit ratio does not exceed 70%
<b>COMMERCIAL PERIOD</b>	The vintage and commercial period are established by the company relative to the optimal characteristics of the product.
<b>FERMENTATION AND AGING</b>	From a thorough grape inspection and analysis the best harvest period has been established as being the end of September through the middle of October. The alcohol fermentation takes place, separately for the Sangiovese and the Syrah, in steel tanks at a controlled temperature of 26/28 °C for 12-16 days of peel maceration using recovery techniques. Once the fermentation is finished the Sangiovese and Syrah are aged together in oak barrels Stainless for twelve months then further in the bottle
<b>SENSORY CHARACTERISTICS</b>	Intense red color, it presents a perfect balance between the complex and refined aromas of tobacco, the hints of spices and vanilla, the noble tannins and the mature berries. In the mouth it presents a full enveloping taste and with noble tannins that bring out the strong and decisive character of this wine
<b>TASTING TEMPERATURE</b>	18-20 °C
<b>FOOD AND WINE PAIRING</b>	See that section