

# SENSI

FAMILY OF WINEMAKERS SINCE  
1890

## CHIANTI CLASSICO D.O.C.G FORZIERE

- **APPELLATION** : CHIANTI CLASSICO DOCG "FORZIERE"(Controlled and Guaranteed Denomination of Origin)
- **VINE VARIETY** : Sangiovese 80% and Canaiolo 20%
- **PRODUCTION ZONE** : Produced in the hilly area of the provinces of Siena and Florence
- **HISTORICAL NOTES** : The name Chianti Classico, today identified by the famous logo of GALLO NERO (black rooster), is reserved to wines produced in the most antique origin area of Chianti which in 1700 Cosimo III the Grand Duke of had already located. Legend says that the Gallo Nero symbol was the old emblem of the Lega Del Chianti which had governed these lands from the year 1300. It is also said that the power and the confines that the Florentines had in this area, both due a very singular challenge between two knights – one Florentine and one Senese. Actually the borders of the two cities were to have been defined as the point where the two knights, to be awoken by the song of roosters, were to meet. The Senese side raised a big white rooster while the Florentine side used a small black rooster to which they had given so little to eat that it would sing long before dawn. This way the Florentine knight arrived all the way to just a few kilometers from Siena before meeting the Senese knight.
- **TERRAIN COMPOSITION** : 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)
- **TRAINING SYSTEM** : Spurred cordon (spur pruned), Guyot
- **VINE DENSITY** : At least 3300 plants per hectare
- **YIELD PER HECTARE** : The grape yield per hectare does not exceed 7,500 kilograms. The maximum must-to-fruit ratio does not exceed 70%
- **COMMERCIAL PERIOD** : From October 1 of the year following the harvest.
- **FERMENTATION AND AGING** : 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 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. Afterwards the wine is placed into wooden containers for a brief aging then bottled.
- **SENSORY CHARACTERISTICS** : 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.
- **TASTING TEMPERATURE** : 18-20 °C
- **PAIRING**: red meat, venison, roasts and aged cheese

