

# SENSI

FAMILY OF WINEMAKERS SINCE 1890

## CHIANTI "COLLEZIONE" VINTAGE 2010

*Denominazione di origine controllata e garantita*

*"Collezione" is a precious assortment of wines where each variety expresses the joy of drinking good wine through its persuasive taste, elegant presence and soft fruity character*

**APPELLATION** : CHIANTI DOCG (Controlled and Guaranteed Denomination of Origin)

**VINE VARIETY** : Sangiovese 80% and Canaiolo 20%

**PRODUCTION ZONE** : Produced in the heart of Tuscany coming mainly from the hilly area between Florence and Vinci

**TERRAIN COMPOSITION** : Hilly terrains with altitudes of 700 meters above sea level, mainly made up of sandstone, limestone-marl substrata, clay shale and sand with the presence of galestro pebbles (called Scheletro in technical terms)

**TRAINING SYSTEM** : Spurred cordon (spur pruned), Guyot

**VINE DENSITY** : At least 3000 plants per hectare

**YIELD PER HECTARE** : The grape yield per hectare does not exceed 9,000 kilograms. The maximum must-to-fruit ratio does not exceed 70%

**COMMERCIAL PERIOD** : From March 1 of the year after the harvest.

**FERMENTATION AND AGING** : From a thorough grape inspection and analysis the best harvest period is 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 10-12 days of peel maceration using recovery techniques. Once the fermentation is finished the wine is aged in Stainless steel tanks where the malolactic fermentation takes place and is then conserved until bottling.

**SENSORIAL CHARACTERISTICS** : Ruby red color, it has a good body and a persistent aroma with hints of cherry and spice. In the mouth reveals itself as soft, fresh and pleasantly balanced.

**TASTING TEMPERATURE** : 18-20 °C

**FOOD AND WINE PAIRING** : Chianti is a versatile wine, suitable for every occasion. Chianti Wines go well with first courses with meat sauces, boiled meat and stews. Ideal if matched with Tuscan salami like "finocchiona" and "lardo di colonnata" and with cheeses like Tuscan "pecorino".

**ANALYSIS:** Alcohol 12,75%      Total acidity 5.02 g/l      Ph 3.52%  
Residual sugar 1.0 g/l

