

# SENSI

FAMILY OF WINEMAKERS SINCE 1890

## MERLOT COLLEZIONE IGT TOSCANA

**APPELLATION :** MERLOT IGT TOSCANA (*Typical Geographic Indication*).

**VINE VARIETY :** Merlot 100%

**GRADE OF ALCOHOL :** 13%

**PRODUCTION ZONE :** Toscana

**TERRAIN COMPOSITION :** *Hilly terrain mainly made up of sandstone, limestone-marl substrata, clay shale and sand with the presence of galestro pebbles and rocks (called Scheletro in technical terms)*

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

**VINE DENSITY :** *At least 3500 plants per hectare*

**YIELD PER HECTARE :** *the grape yield per hectare does not exceed 80,000 kilograms . The maximum must-to-fruit ratio does not exceed 70%*

**FERMENTATION AND AGING :** *From a thorough grape inspection and analysis the best harvest period is established as being the end of August through the middle of September. The alcohol fermentation takes place in steel tanks at a controlled temperature of 26/28 °C for 12-16 days of peel maceration using recovery techniques. Once the alcohol fermentation is finished the wine is aged for six months in bottles.*

**SENSORY CHARACTERISTICS :** *Rich ruby; concentrated, attractively deep bouquet of red and black berry fruits with fragrant juniper and myrtle-like aromatic herbs adding complexity; very soft mouthfeel perked up by a long, balsamic finale.*

**TASTING TEMPERATURE :** 18-22 °C

**FOOD AND WINE PAIRING :** *Excellent with grilled or stewed meats. A superb partner for moderately mature cheeses.*

