

# SENSI

*The Ancient Tuscan Family*



<b>APPELLATION</b>	Sangiovese-Cabernet IGT Toscana Rosso (Typical Geographic Indication)
<b>VINE VARIETY</b>	Sangiovese and Cabernet
<b>GRADE OF ALCOHOL</b>	135%
<b>PRODUCTION ZONE</b>	Produced in the heart of Tuscany coming mainly from the provinces of Florence, Pistoia and Siena
<b>HISTORICAL NOTES</b>	The wine come from the union of two vines, those of Sangiovese and Cabernet. The name <i>Testardo</i> (hard-headed) well represents the characteristics of this strong wine of a big personality; and it is exactly for these characteristics that this wine immediately made its way into the international world.
<b>TERRAIN COMPOSITION</b>	Hilly terrain made up mainly of sandstone, limestone-marl substrata, clay shale and sand with the presence of galestro pebbles or rocks (called <i>Scheletro</i> in 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 harvest year 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 Sangiovese and Cabernet, 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 aging takes place in barrels for twelve months and then for six months in the bottle.
<b>SENSORY CHARACTERISTICS</b>	From its intense red color it has a full taste with aromas of vanilla, tobacco and flowers with a final taste of soft and velvety tannins.
<b>TASTING TEMPERATURE</b>	18-20 °C
<b>FOOD AND WINE PAIRING</b>	See that section