

SENSI

The Ancient Tuscan Family



APELLATION	IGT Toscana Rosso (Typical Geographic Indication)
VINE VARIETY	Sangiovese 100%
GRADE OF ALCOHOL	12,5%
PRODUCTION ZONE	Produced in the heart of Tuscany coming mainly from the provinces of Florence, Pistoia and Siena
HISTORICAL NOTES	The name Cupido (Cupid) was given in order to strike and make the person who drinks this wine fall in love.
TERRAIN COMPOSITION	Hilly terrains mainly made up of sandstone, limestone-marl substrata, clay shales and clay with the presence of galestro (called <i>Scheletro</i> in technical terms) rocks and pebbles
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 16,000 kilograms. The maximum must-to-fruit ratio does not exceed 75%
COMMERCIAL PERIOD	Within 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 10-12 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.
SENSORY CHARACTERISTICS	It has a ruby red colour, a full and rich taste, a good body, is soft and velvety with traces of vanilla and tobacco in the finish
TASTING TEMPERATURE	18-20 °C
FOOD AND WINE PAIRING	See that section