

# SENSI

FAMILY OF WINEMAKERS SINCE  
1890

## **CABERNET COLLEZIONE** **IGT TOSCANA**

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

**VINE VARIETY :** Cabernet Sauvignon 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 :** Ruby red colour, tending towards garnet, vinous odour, with characteristic perfume, slightly grassy. Taste is dry, soft, full, and harmonious. The wine bathes the palate in rich, smooth tannins. It has a long finish and leaves a lingering taste of ripe black berry fruit.

**TASTING TEMPERATURE :** 18-22 °C

**FOOD AND WINE PAIRING :** We suggest you drink it with roast meats and dishes with a strong taste.

