

SENSI

The Ancient Tuscan Family



APPELLATION	Sangiovese-Cabernet IGT Toscana Rosso (Typical Geographic Indication)
VINE VARIETY	Sangiovese and Cabernet
GRADE OF ALCOHOL	135%
PRODUCTION ZONE	Produced in the heart of Tuscany coming mainly from the provinces of Florence, Pistoia and Siena
HISTORICAL NOTES	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.
TERRAIN COMPOSITION	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)
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 8,000 kilograms. The maximum must-to-fruit ratio does not exceed 70%
COMMERCIAL PERIOD	The harvest year and commercial period are established by the company relative to the optimal characteristics of the product.
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, 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.
SENSORY CHARACTERISTICS	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.
TASTING TEMPERATURE	18-20 °C
FOOD AND WINE PAIRING	See that section