

Sensi, Campoluce Chianti DOCG – Organic

THE FACTS

Producer: Sensi Vigne e Vini srl
Winemaker: The Sensi family
Varietal(s): Minimum 70% Sangiovese, plus other allowed red varieties
Country: Italy
Region: Chianti DOCG, Tuscany.
Vintage: 2020
ABV: 13.5%
Residual Sugar: 1.5g/l
Case Size: 6x75cl
Closure: Cork
Other Varietals Available?: Yes

BACKGROUND INFORMATION

The Sensi Family first began business in 1895 with Pietro Sensi. Pietro's sons, Vittorio and Armido, continued their father's business and founded Fratelli Sensi. With the third generation, Pietro and Giovanni, greater focus was placed on the wine making business and the Fratelli Sensi wines became famous throughout Tuscany. With the fourth generation, Massimo, Marco and Roberta, who joined the company in 1987, the Sensi name became successful in international markets further to developing their wine-making, farming and technology. They now own 65 hectares of vineyards in Tuscany. "Collezione" is a precious assortment of wines where each variety expresses the joy of drinking good wine through its persuasive taste, elegant presence and soft fruity character.

TASTING NOTE

Ruby red in color, with pleasant fruity aromas, Campoluce has a good structure and a velvety texture with a good balance.

FOOD MATCH

Delicious served alongside roast beef and seasonal vegetables or carpaccio.

WINE STYLE

Red

OAK TREATMENT

Unoaked

WINE SUITABILITY

Vegetarian: No
Vegan: No
Allergens: Sulphites

