

## 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

