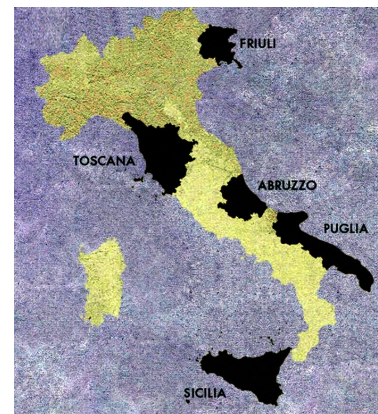


SENSI



A Tuscan winemaker family since 1890

The Sensi Family first began business in 1895 when Pietro Sensi began taking the wine he made from his vines to the markets. Pietro's sons, Vittorio and Armido, continued their father's business and founded Fratelli Sensi.

With their horse and cart the two brothers used to deliver their Chianti wine to the houses in the surrounding countryside and to the city of Florence as well.

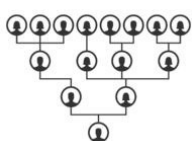
With the third generation, with Vittorio's sons Pietro and Giovanni, greater focus was placed on the wine making business and the Fratelli Sensi wines became famous throughout Tuscany.

With the fourth generation, with Massimo, Marco and Roberta, who joined the company in 1987, the Sensi name was finally consecrated on the international markets further to developing their wine making, farming and technology.

In 2004 the company faced a difficult time when Marco died suddenly, Massimo's brother who inherited his patrimony far too soon.

The memory of Marco's valuable work, and the importance of the projects that were started together with him, immediately became a great drive for the family to continue working and growing, developing further and improving the quality of the Sensi wines. This spirit was immediately understood by all the international operators and helped them establish some very important partnerships.

KEY SELLING POINTS



Multi-Generational

91 pts
James Suckling

Highly Awarded

Chianti
Supertuscan
Classic
Collezione
Impazzimento
Sparkling

Wide Selection



Sold Nationally/
14 states



Excellent Price to
Quality Ratio



Sensi Chianti Wines

Name	Chianti Dalcampo	Chianti Dalcampo Riserva	Chianti Classico Forziere	Chianti Campoluce Organic	Chianti Superiore Vegante
Appellation	Chianti DOC	Chianti Riserva DOCG	Chianti Classico DOCG	Chianti DOC	Chianti Superiore DOCG
Varietals	Sangiovese, Canaiolo	Sangiovese, Canaiolo	Sangiovese, Canaiolo	Sangiovese	Sangiovese, Canaiolo
Of Note		Aged a minimum of 2 years plus 3 months in bottle	Gallo Nero (black rooster) logo	from organic grapes	suitable for Vegans, paper wrapping
Viticulture	Sanstone, limestone-marl, clay and sand. Spurred cordon and Guyot training.	Sanstone, limestone-marl, clay and sand. Spurred cordon and Guyot training.	Sandstone, limestone-marl, clay and sand. Spurred cordon and Guyot training	arenaceous and chalky-markly soil, spurred cordon and Guyot training	Clay, chalky-marl. Spurred cordon training
Vinification	Steel tanks plus malolactic fermentation	Steel tanks plus malolactic fermentation	Malolactic fermentation, oak aging	Steel tanks plus malolactic fermentation	Indigenous yeasts, malolactic, steel tanks. Unfiltered
Technical	13%				
Taste	Ruby red color, good body, persistent aroma with hints of cherry and spice. Soft, fresh and well balanced	Ruby red color with orange reflections, intense and persistent aroma, good body and full, mature taste.	Dark red color, leaning towards garnet with aging, it has a full body and structure, with traces of mature fruit of a velvety taste with soft tannins.	Ruby red in color with pleasant fruity aromas, good structure and a velvety, fresh flavor. Well balanced.	Pale ruby red, with pleasant floral and fruity aromas, red berries, notes of cherries and violets. Good structure and acidity, well balanced and elegant
Pairing	Versatile; first courses, meat sauces, meats, stews, cheeses	Poultry, white meats, roasts, game, mature cheeses	red meat, venison, roasts and aged cheese	First courses, meat dishes, game, mature cheeses	Grilled vegetables, legums, vegan faire
Barcode	690304750420	690304076025	690304750260	690304173717	690304174523



Name	Vernaccia	Orvieto	Ninfato	Montepulciano	BrunelloBoscotelvo	Cupido	Amarone	Tuscan Red	Tuscan White	Tua Rosa Rose
Appellation	Vernaccia di San Gimignano DOCG	Orvieto DOC	Toscana IGT	Montepulciano d'Abruzzo DOC	Brunello di Montalcino DOCG	Toscana IGT	Amarone della Valpolicella DOCG	Soro IGT	Soro IGT	Toscana IGT
Varietals	Vernaccia	Trebbiano, Verdello, Lanaiole, Malvasia	Sangiovese	Montepulciano	Sangiovese	Sangiovese	Corvina, Rondinella	Sangiovese, Cabernet, Merlot	Trebbiano, Chardonnay, Malvasia	Sangiovese
Of Note		Tuscan due to the grapes, not named for the City	No added sulfites, paper wrapped bottles		1st wine to be recognized as DOCG in 1980	Cupido - drink and fall in love			Produced in the hills of Montalbano	
Viticulture	Hilly terrains from Pliocene era made up of yellow sands and sandy clay. Spurred cordon and Guyot training.	Hilly terrains from Pliocene era made up of yellow sands and sandy clay. Spurred cordon and Guyot training.	Clay rich in minerals and potassium. Spurred cordon training. Vineyards located in Vinci, Florence	Pebbly-chalky terrain, south/south-east exposure, spurred cordon, Guyot and vertical trellis training.	Rich in limestone with some clay. Spurred cordon or spu pruned.	Sandstone, limestone-marl, clay. Spurred cordon and Guyot training	Limestone-clay and stony. Traditonal Veronese trellis	Hilly terrain, sandstone, limestone-marl, clay, sand. Spurred cordon training	Hilly terrain, sandstone, limestone-marl, clay, sand. Spurred cordon training	Hilly terrain, rich in marine fossils, sandy with clay and limestone.
Vinification	Steel tanks	Steel tanks	Steel tanks, malolactic fermentation, batonnage with fine dregs 3x per week to ensure stability	Submerged cap fermentation, steel baths, 5 months ageing.	2 yrs oak, 6 mo in bottle	Steel tanks, malolactic	Dried for 21 days in traditional drying rooms (fruttai) which concentrates the sugars. Aged 2yrs in oak	Steel tanks. Malolactic, 3 mos fermentation	Steel tanks, malolactic, 3 months in tank	Steel with batonnage on fine lees.
Technical	12%	12.5%				12.5%	15.0%	12.50%	12.50%	12.50%
Taste	Yellow hay color and a decisive fresh taste with fruity aromas and a pleasant slightly bitter aftertaste in the finish.	Yellow hay color, light fruity taste with a pleasing aroma.	Full ruby red color, violet border given by its richness in free anthocyanins. Intense bouquet to the nose, vinous with excellent persistence of cherry and rose. Well balanced, good structure, full bodied.	Ruby red color with violet reflections, a characteristic aroma of violet with hints fo ground cover and spices. Smooth, structured with a delicately tannic finish	Intense ruby red color leaning towards garnet. Intense, persistent and enveloping aroma with traces of tabacco and vanilla. Full bodied, robut and lightly tannic. Well balanced and warm.	Ruby red color, full and rich taste, good body, soft and velvety with traces of vanilla and tobacco on the finish.	Deep garnet red, aromas of cherry, black cherry, wild-berry jam with hints of sweet spices and dark chocolate. Great structure, warm, soft, velvety. A charming fruity fullness, with elegant sensations and good acidity.	Ruby red color, velvety and pleasantly balanced, fresh and fruity with traces of cherry and red berry	Yello hay color with a delicate and fresh taste with very pleasant floral and fruity aromas	Powder pink color with a fruity, floral aroma. Notes of grapefruit, rose, citrus and aromatic herbs. Fresh, aromatic, dynamic, delicate and intense. Finish with notes of peach, plum and blackcurrent.
Pairing	White meats and fresh cheeses	Hors d'oeuvres, light soups, vegetables, grilled fish, shellfish and light soft cheeses.	Red meats, aged cheeses	Meat-based first courses, moderately seasoned cheeses	Red meats, roasts, fowl, game and mature cheeses	Red meats, aged cheeses	Roasts, game meat, braised beef, aged cheeses, tuna steak	Excellent throughout whole meal. Pairs well with meat and everyday faires.	Hors d'oeuvres, soups, vegetables, fish	Fresh cheese, mozzarella, seafood, pasta
Barcode	690304579014	69034674214	690304172390	690304750141	690304289524	690304750161	690304178415	690304083207	690304083221	690304972617

Sensi Collezione Wines



Name	Cabernet	Chardonnay	Chianti	Merlot	Montepulciano	Nero d'Avola	Pinot Grigio	Pinot Noir	Sangiovese
Appellation	Sicily IGT	Toscana IGT	Chianti DOCG	Sicily IGT	Montepulciano d'Abruzzo DOC	Sicily DOC	Delle Venezie DOC	Treventine IGT	Toscana IGT
Varietals	Cabernet Sauvignon	Chardonnay	Sangiovese, Canaiolo	Merlot	Montepulciano	Nero d'Avola	Pinot Grigio	Pinot Nero	Sangiovese
Of Note	"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.								
Viticulture	Hilly terrains with sandstone, limestone-marl, clay and sand. Spurred cordon and Guyot training		Hilly terrains with sandstone, limestone-marl, clay and sand. Spurred cordon and Guyot training	Hilly terrains with sandstone, limestone-marl, clay and sand. Spurred cordon and Guyot training	Pebbly-chalky, south-south-east exposure, spurred cordon, Guyot and vertical trellis training		Foothills with typical, mixed, fertile, well drained soil.	Deep, clay, mineral rich, well drained and ventilated. Spurred cordon and Guyot training	Hilly terrains with sandstone, limestone-marl, clay and sand. Spurred cordon and Guyot training
Vinification	Steel tanks, 6 months aging in bottle		Steel tanks, malolactic	Steel tanks, 6 months aging in bottle	Submerged cap fermentation, 5 months aging. Steel tanks				Steel tanks, malolactic
Technical	13%		ABV 12.75%, TA 5.02 g/l, pH 3.52%, RS 1.0 g/l	13%	13%	13.0%	ABC 12.44%, TA 5.4 g/l, pH 3.37, RS 1.2 g/l		
Taste	Ruby red color, tending towards garnet, vinous odor 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.	Bright straw-yellow, intense notes of elderflower, banana and golden delicious apples. Appealingly dry, well-balanced, fresh, and captivating.	Ruby red color, it has a good body and a persistent aroma with hints of cherry and spice. In the mouth reveals itself as soft, fresh and pleasantly balanced.	Rich ruby color, bouquet of red and black berries with fragrant juniper and myrtle-like aromatic herbs adding complexity. Very soft mouthfeel perked up by a long, balsamic finale	Ruby red color with violet reflections, a characteristic aroma of violet with hints of ground cover and spices. Smooth, structured and delicately tannic.	Intense ruby red color, brilliant, alive, with violet reflections. The aroma is complex, spicy with notes of licorice, dried prunes, cherry, berry, strawberry, tobacco	Bright yellow with lightly golden tones. The nose is intense with notes of peach and apricot, crusty bread and honey, palate is full in body and flavor, smooth, balanced	A lively ruby red color reminiscent of ripe cherries. Primary aromas of fresh woodland fruits, full and intense bouquet. Flavors of wild cherries create a perfect balance with gentle tannins.	Ruby red color, full and rich taste, good body, soft and velvety with traces of vanilla and tobacco on the finish.
Pairing	Roasted meats and strong dishes.	white meats, fish, shellfish, egg dishes	Versatile, suitable for every occasion. Goes well with pasta and stews	Grilled or stewed meats, mature cheeses	meats and moderately seasoned cheeses.	Poultry, white meat, roasts, game and mature cheeses	Hors d'oeuvres, fish, seafood, shellfish, white meats	Red meats and aged cheeses	Pasta, meat sauces, cold-cuts
Barcode	690304173274	690304090328	69030409311	690304172956	690304090441	690304173496	390304173472	690304173489	690304090212

Sensi Sparkling Wines



Name	Pinot Noir Rose 18k	Blanc de Blanc Demi-Sec Nectar 18k	Prosecco 18k	Moscato Rose 18k	Prosecco Lady Pearl	Moscato D'Asti Dolce Vita
Style	Sparkling/Rose	Sparkling/Demi-Sec	Sparkling/Brut	Sparkling/Sweet	Sparkling/Brut	Sparkling/Sweet
Appellation	Italy	Italy	Prosecco DOC	Italy	Prosecco DOC	Moscato D'Asti DOC
Method	Charmat	Charmat	Charmat	Charmat	Charmat	Charmat
Varietals	100% Pinot Noir (Nero)	white grapes	100% Glera	Moscato, Red Grapes	100% Glera	Moscato
Viticulture	Gravelly, fertile, alluvial soil rich in silt and sand. Sylvoz and Guyot training		Gravelly, fertile alluvial terrain		Gravelly, fertile alluvial terrain	Same cultivation as ancient, written docs of the Statutes of the Comune di Cannelli from 1200ad
Vinification	Grapes are treaded and left to rest with skin contact. Second fermentation in autoclaves according to charmat method	Soft pressing, static decantation, refined in steel using charmat method	Stainless steel - Charmat	Addition of sugar syrup, fermentation in an autoclave. Fermentation halted by chilling and filtration	Stainless steel - Charmat	
Technical	ABV 11%, Excess Pressure: 5.2 bar	12%	RS 10	ABC 6.5%, 5.5 bar	RS 10 g/l	
Taste	Bright, deep, vibrant color and a fine and persistent perlage. Aroma is fresh, pleasant and fragrant with white flowers and soft red fruits. Delicate on the palate and well balanced.	Straw-yellow color, fine and persistent bead, fresh, scented and intense. Pear, banana and orange flowers on the note. Balanced, soft, sweet with sustained acidity. Full bodied, pleasant, lasting finish.	Pale straw-yellow color, enhanced by clear, crisp beading. Nose of subtle pear, citrus, white-fleshed fruit and white-petaled flowers. Marvellously fruity, pleasantly-dry and superbly fresh. Perfectly balanced, gentle acidity and a lively, creamy fizziness.	Fruity, fresh, aromatic with hints of raspberry, cherry and red berries. Intense, fragrant well balanced. Raspberry and black cherry on the finish.	Pale straw-yellow color enhanced by crystal clear, crisp, lingering beading that brings out the subtle pear, citrus, white-fleshed fruit and white-petaled floral overtones. Fruity, pleasantly-dry and fresh on the palate. Well balanced, gentle acidity and a lively, creamy fizziness.	
Pairing	Entrees, seafood, shellfish and fish	Appetizers, starters, seafood. Enjoy throughout entire meal	Extremely versatile, all-course wine.	Excellent dessert wine, pairs with fruity salads, cakes, pies and pastries.	Extremely versatile, all-course wine. Superb as an aperitif and for toasting. Suitable with raw fish, teamed seafood, cakes and pies.	Cakes, baked cream
Barcode	690304177562	690304177517	69034177555	690304178484	690304409369	690304178026

Sensi Supertuscan Wines



Name	Testardo	Mantello	Governato	Bolgheri Sabbiato
Appellation	Toscana IGT	Toscana IGT	Toscana IGT	Bolgheri DOC
Varietals	Sangiovese/Cabernet Sauv	Sangiovese/Syrah	Sangiovese, Canaiolo, Colorino	Cabernet Sauvignon, Merlot, Sangiovese
Of Note				
Viticulture	Hilly terrain made up of sandstone, limestone-marl, clay and sand. Spurred cordon and Guyot training	Hilly terrain made up of sandstone, limestone-marl, clay and sand. Spurred cordon and Guyot training	Hand harvested. .	Vineyards surrounding the Bolgheri Castle in Livorno - south-west area of Tuscany. Sandy, volcanic soil and ocean influence
Vinification	Initial steel fermentation, then aging in barrels for 12 mos., then 6 months aging in bottle.	Initial steel fermentation, then aging in barrels for 12 mos., then 6 months aging in bottle.	Governo technique uses slow refermentation drawn along slightly dried grapes. Aged in barrels and	
Technical	14%	13.50%		
Taste	Testardo=hard-headed. Intense red color, full taste with aromas of vanilla, tobacco and flowers with a final taste of soft and velvety tannins	Intense red color, well balanced, complex and refined aromas of tabacco, hints of spices and vanilla, noble tannins and mature berries. Full bodied with a strong and decisive finish.	Intense ruby red color, fruity nose with hints of Morello cherry, wild berry jams and flowers. Soft and pleasant on the palate with balanced and well-integrated tannins.	Ruby red and burgundy color, deep scent and winy when young, picking up fruity and spicy tones during aging, dry, warm, round and harmonic.
Pairing	Red meat, roasts, game and fowl as well as mature cheeses	Roasted meats and strong dishes.	First courses, red and game meats, aged cheeses	Main courses, white and red meats, cheeses and all game and venison dishes.
Barcode	690304750413	690304750215	690304172918	690304169499

Sensi Impazzimento Wines



Name	Primitivo	Tuscan Red	Tuscan White
Appellation	Puglia IGT	Toscana IGT	Toscana IGT
Varietals	100% Primitivo	sangiovese	
Of Note	Primitivo is the italian name for Zinfandel		
Viticulture	Chocky, clay, iron rich soil. Guyot and apulian tree system training	Hilly, rich in marine fossils, marl, sandstone, clay.	
Vinification		Steel tanks, malolactic, aging on the lees for 8 months.	
Technical	14.50%	14.50%	12.50%
Taste	Ruby red color, bouquet of cherry and prune mixed with toasted hints of vanilla. Full bodied, rounded and well structured with long finish and intense back taste of mature red fruits.	Intense ruby red color, the bouquet is rich in fruits, balsamic and grassy notes. Also notes of cherry, cinchona and coffee. Full, warm, rich, good acidity and a finish of fruit, herbs and berries.	
Pairing	Salami, ham, spicy fishes, game and roasted meats.	Red meats. Game, aged cheeses	
Barcode	690304174943	690304083207	690304083221