



SENTIO

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PROSECCO
EXTRA DRY

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SENTIO
PROSECCO D.O.C.G.
BRUT

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“Finest Prosecco of the year”

Matthew Jukes

Sentio Prosecco DOC Extra Dry

16 points

Sentio Prosecco DOC Brut

15,5 points

JancisRobinson.com



background

The passion for wines and vineyards that Francesco Baccichetto has, it comes from his grandfather “Nonno Agostino” the man which in the late ‘40s begun to work as vintner.

Nonno Agostino started purchasing 10 hectares for his winery that during the years have more than doubled. With the addition of some few other rented hectares this has made his wineries one of the best known in the Conegliano hinterland, the Prosecco’s land.

Nowadays the winery still working with the local clients, infusing passion for the land and the quality of its wines.



brand & design

The name Sentio derives from the latin verb Sentìo, that means perceive with senses, experiment, research and appreciate. Suggesting the idea of a mindful choice of fine drinking through the pleasure of tasting, to discover the most authentic and genuine sensations, its perfumes and aromas.

The outstanding label is a piece of the Art-designer Elena Borghi and it represents the lush Grapes Goddess, a gushing Nature that bears excellent fruit, offering in gift a genuine product ready to inebriate all, with the simplicity and elegance of the Prosecco wine.

One of the details of the label is a rose, a flower that has always been and is still being planted at the beginning of every row of vines, as it's belief that it could warn of a possible onset of grape diseases.



wine

The Prosecco Sentio is available in the two classic versions, Extra Dry and Brut. Every sip of these wines, produced from the best Glera grapes from vineyards situated in the province of Treviso, is an invitation to perceive through our five senses and to be seduced by the Grapes Goddess, represented on the label.

Easy to drink sparkling wines suitable for all occasions, from the informal aperitif to the elegant dinner.

The Sentio wines are fruity, with the right level of acidity and a fine and persistent perlage. Its intense perfume recalls the green apple, the pear, the lemon and the pink grape-fruit.

PROSECCO D.O.C. BRUT

PRODUCTION AREA: PRODUCED WITH THE BEST GLERA GRAPES OF THE VINEYARDS LOCATED IN PROVINCE OF TREVISO.

TERRAIN: MORAINIC ORIGIN AND CLAYEY.

VINEYARD: THE FORM OF CULTIVATION IS GUYOT AND YLVOZ. THE NUMBER OF VINES PER HECTARE IS FROM 3500 TO 4000.

WINE-MAKING TECHNIQUE: WHITE VINIFICATION. FIRST FERMENTATION OCCURS INSIDE STEEL VATS AT CONTROLLED TEMPERATURE, WHERE SELECTED YEASTS ARE ADDED. THE WINE BECOMES BUBBLY INSIDE LOW-TEMPERATURE PRESSURE TANKS.

CHEMICAL CHARACTERISTICS:

ALCOHOL LEVEL, VOL. 11,00 +/- 0,80
SUGAR, G/L 10,00 +/- 2,00
TOTAL ACIDITY, G/L 5,70 +/- 0,50

PHYSICAL CHARACTERISTICS:

APHROMETRIC PRESSURE,
BAR AT 20°C..... 5,0 +/- 1,00

ORGANOLEPTIC CHARACTERISTICS:

BUBBLES: RIGHTLY EVANESCENT, WITH A FINE AND PERSISTENT PERLAGE.

COLOUR: PALE STRAW YELLOW WITH GREENISH HIGHLIGHTS.

AROMA: INTENSE, FRUITY WITH A RICH SCENT OF APPLE, LEMON AND GRAPEFRUIT. IT HAS PRONOUNCED AROMA OF WISTERIA IN BLOOM AND ACACIA FLOWERS.

FLAVOUR: IT HAS A PLEASANTLY ACIDITY, FRESH FLAVOUR. FULL-BODIED, IT HAS A PLEASANT AND HARMONIOUS TASTE CHARACTERISTIC.

NUTRITIONAL VALUE:

1 G OF ALCOHOL: 7 KCAL
1 LITRE OF DRY WINE AT 10°: 600 KCAL
1 G OF SUGAR: 4 KCAL

SERVING SUGGESTIONS: EXCELLENT FOR APERITIF AS WELL AS COMMENDABLE CHOICE FOR ANY IMPORTANT OCCASION.

SERVING TEMPERATURE: 6 – 8°C.

STORAGE: STORE IN A COOL PLACE, AWAY FROM THE LIGHT AND HEAT.

PACKAGING TYPE AND MARKETING: 0.75 LT. GLASS BOTTLES INSIDE BOXES OF 6 BOTTLES EACH. PALLETISED IN EUROPALLETS: 80 BOXES WITH 6 BOTTLES EACH (16 BOXES FOR LAYER).



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