

Jancis Robinson.com



**SenSO2 Bianco 2018 - Basilicata Bianco IGP**

*100% Pinot Bianco.*

Orange pith, pear and raw rhubarb on the nose with leesy and grassy notes. Viscous, sweet white-fruit and mandarin palate with completely integrated acidity and just the slightest fizz. Wellmade wine for this category, if a little technical. (WS)

16 pts

**SenSO<sub>2</sub> Rosato 2018 - Basilicata Rosato Frizzante IGP**

*100% Montepulciano. A metodo ancestrale sparkling wine, with fermentation starting in tanks and before all the sugar is converted to alcohol the wine is bottled and closed with a crown cap. The residual sugar is fermented in the bottle and the CO<sub>2</sub>, which cannot escape, dissolves in the wine leaving a soft sparkle. The wine remains undisgorged and hence a light deposit of lees collects at the bottom of the bottle. No SO<sub>2</sub> was added at any stage of the winemaking or afterwards, hence the name. Total SO<sub>2</sub>: 3 mg/l.*

Pretty, pale salmon. Slightly artificial raspberry and lemon nose with a hint of bread. Fresh, slightly tart lemon palate with hints of raspberry fruit and with a light sparkle on the finish. Just medium length. A little technical. For a very hot summer's day. (WS)



15,5 pts