



FERRERO

## **BRUNELLO DI MONTALCINO 2008 – DOCG**

**Production area:** Montalcino (Siena), Sant'Angelo in Colle. Hilly lands at about 250m above sea level.

**Vineyard:** The soil is rich in clay and has low fertility. Spacing: 2,40 x 0,90 m (4'600 vines / ha).

**Weather conditions:** Mild winter with little rain. Cold and rainy spring, with a delay of about 2 weeks. Around June 20 summer explodes, though never reaching exaggerated temperatures. A heavy hailstorm on August 15 destroyed over half of the crop. Fortunately it didn't rain after that, so thanks to repeated and tough selections we could ensure a good quality despite of this event.

**Grapes:** Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with strong grape selection of the best bunches, on September 29 and October 4.

**Vinification:** Fermentation on the skins for 15 days at controlled temperature (below 28°C) in 2 short and wide stainless steel tanks of 80 hl.

**Ageing:** 2 years in 2 Allier oak casks of 30 and 21 hl. Refined 2 years in bottle in a temperature controlled storage room. Bottled on May 25, 2011.

### **Tasting notes:**

**Color:** Deep ruby red of good intensity.

**Bouquet:** Powerful and inviting. The strong varietal Sangiovese fruit is in perfect balance with the spicy oak, both enhanced by a fascinating evolution.

**Taste:** The full body embraces a considerable quantity of mature tannins making it enjoyable even when young. The enveloping harmony leads into a warm and long aftertaste.

### **Analytical Data:**

Alcohol:	13.9%	Total acidity:	5.8 g/l
Dry extract:	31.1 g/l	Volatile acidity:	0.65 g/l
Total SO <sub>2</sub> :	84 mg/l	Free SO <sub>2</sub> :	20 mg/l
Ashes:	2.64 g/l	pH:	3.42

Serve in wide glasses at 18°C

Production of vintage 2008: 6'800 bottles.