



FERRERO

## **BRUNELLO DI MONTALCINO 2010 – 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:** A rainy spring has complicated the manual labor in the vineyard, but has also fed the water reserve in the soil. Summer was normally hot with a few welcome rainfalls. Approaching the harvest, the days were sunny and the nights cool, leading to a perfect technical and phenolic maturity.

**Grapes:** Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with strong grape selection of the best bunches, on September 23. Yield of 61 q/ha.

**Vinification:** Fermentation on the skins for 22 days at controlled temperature (below 28°C) in 2 short and wide stainless steel tanks of 80 hl.

**Ageing:** A total of 4 years: 2 years in 2 Allier oak casks of 30 and 10 hl., bottled on May 7, 2013 and then refined in bottle in a temperature controlled storage room.

### **Tasting notes:**

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

**Bouquet:** Rich and complex. The fragrant fruit of a great Sangiovese is in perfect balance with the intriguing oak, both enhanced by a fascinating evolution.

**Taste:** The important tannic structure is enveloped in a voluptuous body, framed by the spicy richness of the oak. The long aftertaste is harmonic and gives sensations of warmth and nobility.

### **Analytical Data:**

Alcohol:	15.2%	Total acidity:	5.7 g/l
Dry extract:	29.7 g/l	Volatile acidity:	0.52 g/l
Total SO <sub>2</sub> :	66 mg/l	Free SO <sub>2</sub> :	11 mg/l
Ashes:	3,05 g/l	pH:	3.40

Serve in wide glasses at 18°C

Production of vintage 2010: 5'490 bottles and 300 Magnums.