



FERRERO

BRUNELLO DI MONTALCINO 2012 – 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: Year 2012 is remembered for its drought and exceptional heat wave. A great demonstration of how nature can regulate itself: because of already low water resources in spring, the vegetation had limited growth and subsequently during the great heat in summer the vines suffered less and were able to bring the grapes to a very rich maturity.

Grapes: Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with strong grape selection of the best bunches, on September 25. Very low yield: 38 q/ha.

Vinification: Fermentation on the skins for 14 days at controlled temperature (below 28°C) in 2 short and wide stainless steel tanks.

Ageing: A total of 4 years: 2 years in 2 Allier oak casks of 30 and 10 hl, bottled on April 21, 2015 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 hot growing season has given to the Sangiovese fruit an exotic charm, in perfect balance with the intriguing oak.

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:	14.8%	Total acidity:	5.7 g/l
Dry extract:	34.5 g/l	Volatile acidity:	0.49 g/l
Total SO ₂ :	81 mg/l	Free SO ₂ :	17 mg/l
Ashes:	3.25 g/l	pH:	3.49

Serve in wide glasses at 18°C

Production of vintage 2012: 4'985 bottles and 240 Magnums.