



FERRERO

## **BRUNELLO DI MONTALCINO 2013 – 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:** In 2013, spring and early summer were characterized by many rains well distributed over time, a good condition for the vegetative development. Summer was not very hot and the alternation of cool nights and sunny days gave to the grapes a fresh and important varietal fruit, reaching an optimal phenolic and sugar maturity.
- Grapes:** Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with strong grape selection of the best bunches, on October 4<sup>th</sup> and October 9<sup>th</sup>. Very low yield: 42 q/ha.
- Vinification:** Fermentation on the skins for 20 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 March 29, 2016 and then refined in bottle for 2 years in a temperature controlled storage room.
- Tasting notes:**
- Color:** Deep ruby red of great intensity.
- Bouquet:** Rich and complex. The fresh vintage has given to the Sangiovese fruit a note of elegance.
- Taste:** The tannic structure is enveloped in a balanced body, framed by spicy oak notes. The long aftertaste is elegant and leaves a feeling of harmony.

Serve in wide glasses at 16 -18°C

Production of vintage 2013: 5'628 bottles e 118 Magnum.