



FERRERO

## Toscana IGT Rosso 2015 *Pepita*

- Production area:** Montecucco, Maremma Toscana. Hilly lands at about 300m above sea level. The soil is rich in clay and of low fertility.  
Surface: 1,5 ha (3,75 acres).
- Grapes:** 33% Merlot, 34% Cabernet Sauvignon, 16% Montepulciano and 17% Alicante. Manual harvest, with strong grape selection of the best bunches. Yield: 58 q/ha.
- Vinification:** Separate fermentation of the 4 varieties in short and wide stainless steel tanks of 37hl, at temperatures below 28°C.
- Ageing:** 12 months in mainly used 225 liter barrels. The blend is made one month prior to bottling.
- Tasting notes:**
- Color:** Intense and youthful purple red.
- Bouquet:** The peppery taste of the Alicante and the pyrazines of the Cabernet are dominating, framed in noble spices from the barrels.
- Taste:** Inviting with the sweetness of the Merlot that is well balanced by the tannins of the Montepulciano. The tasty fruit is leading to a long and involving aftertaste.

### **Analytical data:**

|                         |          |
|-------------------------|----------|
| Alcohol:                | 15.0%    |
| Total acidity:          | 5.4 g/l  |
| pH:                     | 3.47     |
| Dry extract:            | 31.2 g/l |
| Volatile acidity:       | 0.36 g/l |
| Total SO <sub>2</sub> : | 75 mg/l  |
| Free SO <sub>2</sub> :  | 24 mg/l  |
| Color intensity:        | 15.3     |

Serve in wide glasses at 18° C.



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Production 2015 : 7'768 bottles

Bottling date : April 12, 2017