

FERRERO

BRUNELLO DI MONTALCINO – 2005 Riserva – 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.

Weather conditions: A cold and rainy winter has delayed budburst by about 10 days (April 10 to 15). The summer was typically hot, but not exaggerated. Autumn was fresher and with more rain than average, that has given a slower and more balanced maturation. Harvest on September 26.

Grapes: Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with strong grape selection of the best bunches.

Vinification: Fermentation on the skins for 18 days at controlled temperature (below 28°C) in 2 short and wide stainless steel tanks of 80 hl. This Riserva has been produced with the so called "liquor", the last 10% of wine draining from the skins when separating after the fermentation.

Ageing: Two years in 4 old barriques of 6-7 years of age. Refined 3 years in bottle in temperature controlled storage room.

Tasting notes:

Color: Deep ruby red of impressive intensity.

Bouquet: Despite of the age of the barrels, the spices from the wood are strongly going along with the fine and elegant Sangiovese aromas. The extraordinary intensity requires meditation.

Taste: Full, the mature tannins are obvious but finely woven into a voluptuous body. Great balance between power and elegance, with a lively acidity that promises a very long life. Long, tasty and faceted aftertaste.

Analytical Data:

Alcohol:	14.2%	Total acidity:	6.1 g/l
Dry extract:	30.5 g/l	Volatile acidity:	0.51 g/l
Total SO ₂ :	84 mg/l	Free SO ₂ :	20 mg/l
Ashes:	2.6 g/l	pH:	3.40

Serve in wide glasses at 18°C

Production of Riserva 2005: 1191 bottles.