



FERRERO

BRUNELLO DI MONTALCINO – 2010 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. 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. 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: 38 months in a small cask of 10hl. Bottled on May 16, 2014 and refined since then in bottle in a temperature controlled storage room.

Tasting notes:

Color: Deep ruby red of impressive intensity.

Bouquet: The small cask has gently released the spices from the wood that are deeply 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 sensual 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:	15.3%	Total acidity:	5.5 g/l
Dry extract:	30.7 g/l	Volatile acidity:	0.69 g/l
Total SO ₂ :	77 mg/l	Free SO ₂ :	12 mg/l
Ashes:	3.1 g/l	pH:	3.48

Serve in wide glasses at 18°C

Production of Riserva 2010: 1292 bottles and 20 Magnums.