

FERRERO

ROSSO DI MONTALCINO - 2009 – DOC

- 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: Thanks to a spring with more rain than average, there has not been any water stress during the hot and dry summer. The grapes could benefit from a perfect ripeness: high but not exaggerated sugar content and a very important balanced acidity. Harvest on September 10.
- Grapes: Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with strong grape selection of the best bunches.
- Vinification: Fermentation on the skins for 11 days at controlled temperature (below 28°C) in 80 hl short and wide stainless steel tanks.
- Ageing: 50% of the wine is aged for 12 months in partially new barriques, the rest in stainless steel to preserve freshness.

Tasting notes:

- Colour: Ruby red, with purple reflexes.
- Bouquet: The deep and strong varietal Sangiovese fruit is framed with elegance by the noble spices of the oak.
- Taste: Full and tasty, power and elegance are in great balance. Important structure with polished tannins in a rich body, with a long and charming aftertaste.

Analytical Data:

Alcohol:	14.4% by Vol.	Total acidity:	5.6 g/l
Dry extract:	30,3 g/l	Volatile acidity:	0.48 g/l
Total SO ₂ :	79 mg/l	Free SO ₂ :	20 mg/l
pH:	3.41		

Serve in Bordeaux glasses at 16 to 18°C

Production of vintage 2009: 7'994 bottles.