



FERRERO

ROSSO DI MONTALCINO - 2011 – 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. Spacing: 2,40 x 0,90 m (4'600 vines / ha).
- Weather conditions:** Two clearly different moments: until mid August perfect growing conditions, with average temperatures and good rainfalls. The second half of August we have been hit by an extraordinary heat wave. Only thanks to the good clay content in the soil, that slowly released the last drops of stored water, we were able to pick very concentrated grapes full of vigour. Harvest on September 6.
- Grapes:** Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with strong grape selection of the best bunches.
- Vinification:** Fermentation on the skins for 10 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. Bottled on January 17, 2013.

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:	14.9% by Vol.	Total acidity:	5.6 g/l
Dry extract:	28.3 g/l	Volatile acidity:	0.51 g/l
Total SO ₂ :	78 mg/l	Free SO ₂ :	20 mg/l
pH:	3.48		

Serve in Bordeaux glasses at 16 to 18°C

Production of vintage 2011: 10'400 bottles.