



FERRERO

## **ROSSO DI MONTALCINO 2014 – 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:** Rainy. Harvest on September 21 and 22.
- Grapes:** Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with strong grape selection of the best bunches.
- Vinification:** Fermentation on the skins for 9 days at controlled temperature (below 28°C) in 60 and 80 hl short and wide stainless steel tanks.
- Ageing:** 12 months in cask, barriques and stainless steel (to preserve freshness). Bottled on December 21, 2015.

### **Tasting notes:**

- Colour:** Ruby red of good intensity.
- Bouquet:** Wide and inviting. The strong Sangiovese fruit is very clear.
- Taste:** Full and tasty, finesse and elegance are dominating in a not particularly powerful vintage. Long and charming aftertaste.

### **Analytical Data:**

Alcohol:	13.4% by Vol.	Total acidity:	5.1 g/l
Dry extract:	29,3 g/l	Volatile acidity:	0.33 g/l
Total SO2:	85 mg/l	Free SO2:	25 mg/l
pH:	3.41		

Serve in Bordeaux glasses at 16 to 18°C

Production of vintage 2014: 10'149 bottles.