



FERRERO

ROSSO DI MONTALCINO 2015 – 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:** A perfect year: satisfying rainfall in spring to avoid drought problems in August, hot but not exaggerated in summer. Towards the harvest, days were sunny and nights cool, leading to an optimal technological and phenolic maturation. Harvest on September 22 and October 7.
- 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 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, 2016.

Tasting notes:

- Colour:** Ruby red of great intensity.
- Bouquet:** Wide and inviting. The strong fruit of a good and mature Sangiovese is very clear.
- Taste:** Full and tasty, with a surprising powerful body. Long and charming aftertaste.

Analytical Data:

Alcohol:	14.7% by Vol.	Total acidity:	5.6 g/l
Dry extract:	30.6 g/l	Volatile acidity:	0.28 g/l
Total SO ₂ :	78 mg/l	Free SO ₂ :	20 mg/l
pH:	3.47		

Serve in Bordeaux glasses at 16 to 18°C

Production of vintage 2015: 10'290 bottles.