



FERRERO

ROSSO DI MONTALCINO 2016 – 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:** In 2016, winter was not very cold with regular rainfall. Spring was instead characterized by heavy rains, which required a particular attention in the phytosanitary management of the vineyard and accelerated the vegetative development. A hot summer with no rains allowed to rebalance the phenological phases. The optimal ripening of the grapes has given us wines with incredible acidity and intense aromas.
Harvest on September 24th and October 4th.
- Grapes:** Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with strong grape selection of the best bunches.
- Vinification:** Fermentation on the skins for 15 days at controlled temperature (below 28°C) in 60 and 80 hl short and wide stainless steel tanks.
- Ageing:** 12 months in cask and stainless steel (to preserve freshness). Bottled on December 20, 2017.
- Tasting notes:**
- Colour:** Ruby red of great intensity.
- Bouquet:** Wide and inviting. The strong fruit of Sangiovese variety is very clear.
- Taste:** A great balance between volume and elegance, with a vertical structure. Long, clean and sapid aftertaste.

Serve in Bordeaux glasses at 16 to 18°C

Production of vintage 2016: 9'999 bottles.