



FERRERO

## **ROSSO DI MONTALCINO 2017 – 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:** Mild winter and spring with low rainfalls, conditions that led to an early budding. Summer with higher temperatures than seasonal average and lack of rainfalls.  
The leaf wall reacted to this exceptional draught, developing in a more moderate way and allowing the achievement of a more balanced maturation, although with a notable decrease in production.  
Harvest on September 5th.
- 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, 2018.
- 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.

Serve in Bordeaux glasses at 16 to 18°C

Production of vintage 2017: 5'333 bottles.