



FERRERO

ROSSO DI MONTALCINO 2018 – 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:** Thanks to a spring with cool temperatures and frequent rainfalls, the water resources were good, allowing to have regular phenological phases of budding, flowering and fruit setting. Summer months were warm with never too high temperatures. In September, after some rainfalls, we enjoyed sunny and windy days and a good temperature range between day and night: all these conditions led to a perfect maturation of the grapes.
Harvest: September 25th
- 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 17th, 2019.

Tasting notes:

- Colour:** Ruby red of great intensity.
- Bouquet:** Wide and inviting. The strong fruit of Sangiovese variety is very clear.
- Taste:** Finesse, elegance and the fruit of a fresh vintage are dominant. Persistent and mineral aftertaste.

Serve in Bordeaux glasses at 16 to 18°C

Production of vintage 2018: 7'446 bottles.