



FERRERO

BRUNELLO DI MONTALCINO 2014 – DOCG

- 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:** Rainfalls and mild temperatures characterized the winter 2014. A cool spring with frequent rain showers led to a regular vegetative growth of the plant. The atypical summer with below-average temperatures and heavy rains caused a greater difficulty in dealing with the phytosanitary management of the vineyard. Several eliminations of excess leaves and an accurate selection of the bunches allowed us to harvest healthy and balanced grapes.
- Grapes:** Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with strong grape selection of the best bunches, on September 21st.
- Vinification:** Fermentation on the skins for 15 days at controlled temperature (below 28°C) in 2 short and wide stainless steel tanks.
- Ageing:** A total of 4 years: 2 years in 2 Allier oak casks of 30 and 10 hl and one 5hl tonneau, bottled on April 12, 2017 and then refined in bottle for 2 years in a temperature controlled storage room.
- Tasting notes:**
- Color:** Deep ruby red of great intensity.
- Bouquet:** The varietal notes of the Sangiovese are enhanced in an elegant and harmonious way by the tertiary aromas of the ageing.
- Taste:** The body is balanced with a good acidity and a delicate tannic texture. Finesse and elegance stand out in a not particularly powerful vintage. Long, clean and sapid aftertaste.

Serve in wide glasses at 16 -18°C

Production of vintage 2014: 6'000 bottles