



FERRERO

Pepita

Toscana IGT Rosso 2016

Production area: Montecucco, Maremma Toscana. Hilly lands at about 300m above sea level. The soil is rich in clay and of low fertility.
Surface: 2 ha (4,9 acres).

Grapes: Merlot, Cabernet Sauvignon, Montepulciano and Alicante. Manual harvest, with strong grape selection of the best bunches. Yield: 50 q/ha.

Vinification: Separate fermentation of the 4 varieties in short and wide stainless steel tanks of 37hl, at temperatures below 28°C.

Ageing: 12 months in mainly used 225 liter barrels. The blend is made one month prior to bottling.

Tasting notes:

Color: Intense and youthful purple red.

Bouquet: The peppery taste of the Alicante and the pyrazines of the Cabernet are dominating, framed in noble spices from the barrels.

Taste: Inviting with the sweetness of the Merlot that is well balanced by the tannins of the Montepulciano. The tasty fruit is leading to a long and involving aftertaste.



Serve in wide glasses at 18° C.

Production 2016 : 7'603 bottles

Bottling date : April 26, 2018

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