



FERRERO

## **BRUNELLO DI MONTALCINO 2007 – 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.

**Weather conditions:** The winter has been mild with little rain, budburst was normal at the beginning of April. There has been a wave of heat at the end of flowering (May 20-27), then finally a few rainfalls and again normal temperatures. The summer was with usual high temperatures, with a couple of showers from August 10 to 15 (70mm of rain) that perfectly solved the starting water stress problems, leading to a balanced harvest with high sugar contents.

**Grapes:** Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with strong grape selection of the best bunches, on September 25.

**Vinification:** Fermentation on the skins for 22 days at controlled temperature (below 28°C) in 2 short and wide stainless steel tanks of 80 hl.

**Ageing:** 2 years in Allier oak casks of 30, 21, 10 hl and 3 used barrels. Refined 2 years in bottle in temperature controlled storage room.

### **Tasting notes:**

**Color:** Deep ruby red of good intensity.

**Bouquet:** Rich and complex. The fragrant fruit of a great Sangiovese is in perfect balance with the intriguing oak, both enhanced by a fascinating evolution.

**Taste:** The powerful body embraces an important tannic structure with grace, enforced by a fresh acidity, in the classical “hard and strong” style. The long aftertaste is harmonic and gives sensations of warmth and nobility.

### **Analytical Data:**

Alcohol:	14.4%	Total acidity:	5.8 g/l
Dry extract:	31.1 g/l	Volatile acidity:	0.58 g/l
Total SO <sub>2</sub> :	70 mg/l	Free SO <sub>2</sub> :	18 mg/l
Ashes:	2.8 g/l	pH:	3.41

Serve in wide glasses at 18°C

Production of vintage 2007: 9'044 bottles.