



FERRERO

BRUNELLO DI MONTALCINO 2009 – 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:** Thanks to a spring with more rain than average, there has not been any water stress during the hot and dry summer. The grapes could benefit from a perfect ripeness: high but not exaggerated sugar content and a well balanced acidity.
- Grapes:** Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with strong grape selection of the best bunches, on September 28 and 29. Yield of 53q/ha.
- Vinification:** Fermentation on the skins for 15 days at controlled temperature (below 28°C) in 2 short and wide stainless steel tanks of 80 hl.
- Ageing:** A total of 4 years: 2 years in 2 Allier oak casks of 30 and 21 hl, bottled on May 2, 2012 and then refined in bottle in a temperature controlled storage room.

Tasting notes:

- Color:** Deep ruby red of good intensity.
- Bouquet:** Powerful and inviting. The strong varietal Sangiovese fruit is still young and in perfect balance with the spicy oak, both enhanced by a fascinating evolution.
- Taste:** The full body embraces a considerable quantity of mature tannins making it enjoyable even when young. An enveloping harmony leads into a warm and long aftertaste.

Analytical Data:

Alcohol:	14.6%	Total acidity:	5.7 g/l
Dry extract:	31.2 g/l	Volatile acidity:	0.56 g/l
Total SO ₂ :	71 mg/l	Free SO ₂ :	14 mg/l
Ashes:	3,17 g/l	pH:	3.46

Serve in wide glasses at 18°C

Production of vintage 2009: 6'719 bottles and 240 Magnums.