



FERRERO

BRUNELLO DI MONTALCINO – 2009 Riserva – 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. This Riserva has been produced with the so called "liquor", the last 5-10% of wine draining from the skins when separating after the fermentation.

Ageing: 35 months in 4 used barriques of 6-7 years of age. Bottled on January 17, 2013 and refined since then in bottle in a temperature controlled storage room.

Tasting notes:

Color: Deep ruby red of impressive intensity.

Bouquet: Despite of the age of the barrels, the spices from the wood are deeply going along with the fine and elegant Sangiovese aromas. The extraordinary intensity requires meditation.

Taste: Full, the mature tannins are obvious but finely woven into a sensual body. Great balance between power and elegance, with a lively acidity that promises a very long life. Long, tasty and faceted aftertaste.

Analytical Data:

Alcohol:	14.9%	Total acidity:	6.1 g/l
Dry extract:	31.3 g/l	Volatile acidity:	0.57 g/l
Total SO ₂ :	88 mg/l	Free SO ₂ :	16 mg/l
Ashes:	2.8 g/l	pH:	3.43

Serve in wide glasses at 18°C

Production of Riserva 2009: 1200 bottles.