



FERRERO

## Toscana IGT Rosso 2011

- Production area:** Montecucco, Castel del Piano (GR). Hilly lands at about 300m above sea level. The soil is rich in clay and of low fertility. Surface: 1,5 ha (3,75 acres).
- Grapes:** 33% Merlot, 33% Cabernet Sauvignon, 17% Montepulciano and 17% Alicante. Manual harvest, with strong grape selection of the best bunches. Yield: 50 q/ha.
- Vinification:** Separated fermentation of the 4 varieties in short and wide stainless steel tanks of 37hl, at temperatures below 28°C.
- Ageing:** 12 months in 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.

### **Analytical data:**

|                         |          |
|-------------------------|----------|
| Alcohol:                | 14.9%    |
| Total acidity:          | 5.6 g/l  |
| pH:                     | 3.50     |
| Dry extract:            | 30.5 g/l |
| Volatile acidity:       | 0.45 g/l |
| Total SO <sub>2</sub> : | 64 mg/l  |
| Free SO <sub>2</sub> :  | 20 mg/l  |
| Color intensity:        | 18.2     |

Serve in wide glasses at 18° C.

Production 2011 : 7'160 bottles

Bottling date : May 7, 2013

