



FERRERO

## **ROSSO DI MONTALCINO - 2010 – DOC**

- 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:** A rainy spring has complicated the manual labor in the vineyard, but has also fed the water reserve in the soil. Summer was normally hot with a few welcome rainfalls. Approaching the harvest, the days were sunny and the nights cool, leading to a very good technical and phenolic maturity. Harvest on September 16.
- Grapes:** Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with strong grape selection of the best bunches.
- Vinification:** Fermentation on the skins for 12 days at controlled temperature (below 28°C) in 80 hl short and wide stainless steel tanks.
- Ageing:** 50% of the wine is aged for 12 months in partially new barriques, the rest in stainless steel to preserve freshness. Bottled on January 19, 2012
- Tasting notes:**
- Colour:** Ruby red, with purple reflexes.
- Bouquet:** The deep and strong varietal Sangiovese fruit is framed with elegance by the noble spices of the oak.
- Taste:** Full and tasty, power and elegance are in great balance. Important structure with polished tannins in a rich body, with a long and charming aftertaste.

### **Analytical Data:**

Alcohol:	14.7% by Vol.	Total acidity:	5.3 g/l
Dry extract:	30,5 g/l	Volatile acidity:	0.50 g/l
Total SO <sub>2</sub> :	71 mg/l	Free SO <sub>2</sub> :	22 mg/l
pH:	3.43		

Serve in Bordeaux glasses at 16 to 18°C

Production of vintage 2010: 8'533 bottles.