



FERRERO

ROSSO DI MONTALCINO 2012 – 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. Spacing: 2,40 x 0,90 m (4'600 vines / ha).
- Weather conditions:** Little rain during the winter and an extremely dry summer: this was the incredible 2012 growing season. The small water availability produced bunches with small berries, with a lot of skins and subsequently a lot of color and tannins, best conditions for rich and concentrated wines. Harvest on September 19.
- Grapes:** Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with strong grape selection of the best bunches.
- Vinification:** Fermentation on the skins for 8 days at controlled temperature (below 28°C) in 60 and 80 hl short and wide stainless steel tanks.
- Ageing:** 12 months in cask, barriques and stainless steel (to preserve freshness). Bottled on January 16, 2014.

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:	14.3% by Vol.	Total acidity:	5.4 g/l
Dry extract:	30,4 g/l	Volatile acidity:	0.46 g/l
Total SO ₂ :	78 mg/l	Free SO ₂ :	18 mg/l
pH:	3.53		

Serve in Bordeaux glasses at 16 to 18°C

Production of vintage 2012: 8'000 bottles.