



FERRERO

## **ROSSO DI MONTALCINO 2013 – 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:** Winter and Spring had regular temperatures and rainfalls. A summer with temperatures below average allowed to transfer to the grapes an important and strong varietal fruit. Harvest was, especially compared to the last years, quite late: September 27 and October 9.
- Grapes:** Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with strong grape selection of the best bunches.
- Vinification:** Fermentation on the skins for 8-9 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 8, 2015.

### **Tasting notes:**

- Colour:** Ruby red, with purple reflexes.
- Bouquet:** Wide and inviting. The strong Sangiovese fruit is very clear.
- 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:	13.7% by Vol.	Total acidity:	5.2 g/l
Dry extract:	29,5 g/l	Volatile acidity:	0.44 g/l
Total SO2:	91 mg/l	Free SO2:	20 mg/l
pH:	3.48		

Serve in Bordeaux glasses at 16 to 18°C

Production of vintage 2013: 11'730 bottles.