

FERRERO

BRUNELLO DI MONTALCINO - 2006 – 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.

Weather conditions: Winter was rainy and not too cold, the slight delay in budburst was recovered by June. A rainy spring has allowed to go through summer without any water stress, leading to a very balanced maturity. Harvest on October 2.

Grapes: Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with strong grape selection of the best bunches.

Vinification: Fermentation on the skins for 20 days at controlled temperature (below 28°C) in 2 short and wide stainless steel tanks of 80 hl.

Ageing: 2 years in Allier oak casks of 30hl, 21hl and 10hl (2) . Refined 2 years in bottle in temperature controlled storage room.

Tasting notes:

Color: Deep ruby red of good intensity.

Bouquet: Rich and complex. The fragrant fruit of a great Sangiovese is in perfect balance with the intriguing oak, both enhanced by a fascinating evolution.

Taste: The powerful body embraces an important tannic structure with grace, enforced by a fresh acidity, in the classical “hard and strong” style. The long aftertaste is harmonic and gives sensations of warmth and nobility.

Analytical Data:

Alcohol:	13.9%	Total acidity:	5.7 g/l
Dry extract:	29.3 g/l	Volatile acidity:	0.50 g/l
Total SO ₂ :	76 mg/l	Free SO ₂ :	20 mg/l
Ashes:	2.6 g/l	pH:	3.43

Serve in wide glasses at 18°C

Production of vintage 2006: 9'520 bottles.