



FERRERO

BRUNELLO DI MONTALCINO 2015 – 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. Spacing: 2,40 x 0,90 m (4'600 vines / ha).
- Weather conditions:** Ideal vintage! Thanks to a warm spring with regular rainfalls, the vines were able to easily face the summer heat waves. Very sunny days and cool nights in the month of September led to perfect phenolic maturation.
- Grapes:** Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with strong grape selection of the best bunches, on September 30th and October 7th.
- Vinification:** Fermentation on the skins for 20 days at controlled temperature (below 28°C) in 2 short and wide stainless steel tanks.
- Ageing:** A total of 4 years: 2 years in Allier oak casks of 30 hl; bottled on April 27th, 2018 and then refined in bottle in a temperature controlled storage room.
- Tasting notes:**
- Color:** Deep ruby red of great intensity.
- Bouquet:** Rich and complex. The varietal notes of the Sangiovese are enhanced in an elegant and harmonious way by the tertiary aromas of the ageing.
- Taste:** Great structure, ripe tannin in balance with volume and acidity. Armony and elegance express the powerful vintage. Long, clean and sapid aftertaste.

Serve in wide glasses at 16 -18°C

Production of vintage 2015: 7'400 bottles and 300 Magnum