



FERRERO

Toscana IGT Rosso 2010

- Production area:** Montecucco, Castel del Piano (GR). Hilly lands at about 300m above sea level. The soil is rich in clay and of low fertility. Surface: 1,5 ha (3,75 acres).
- Grapes:** 33% Merlot, 33% Cabernet Sauvignon, 17% Montepulciano and 17% Alicante. Manual harvest, with strong grape selection of the best bunches. Yield: 55 q/ha.
- Vinification:** Separated fermentation of the 4 varieties in short and wide stainless steel tanks of 37hl, at temperatures below 28°C.
- Ageing:** 12 months in used 225 liter barrels. The blend is made one month prior to bottling.

Tasting notes:

- Color:** Intense and youthful purple red.
- Bouquet:** The peppery taste of the Alicante and the pyrazines of the Cabernet are dominating, framed in noble spices from the barrels.
- Taste:** Inviting with the sweetness of the Merlot that is well balanced by the tannins of the Montepulciano. The tasty fruit is leading to a long and involving aftertaste.

Analytical data:

Alcohol:	14.7%
Total acidity:	5.3 g/l
pH:	3.62
Dry extract:	29.8 g/l
Volatile acidity:	0.58 g/l
Total SO ₂ :	63 mg/l
Free SO ₂ :	25 mg/l
Color intensity:	16.4

Serve in wide glasses at 18° C.

