



Wijnfiche

**Ferrero – Brunello di Montalcino –
Riserva * | Brunello di Montalcino
DOCG
Italy (TUSCANY) – 2015**

Domain

Ferrero

The Ferrero wine estate is located on the Podere Pascena, about halfway between Sant'Angelo in Colle and Sant'Angelo Scalo, two small villages on the Southern slopes of Montalcino, Sienna, Tuscany. It is a small domain (5.5 ha) established at the end of the 90s. The center of the domain is a traditional stone-built farmhouse from 1900, which was restored in the 1980s. The ground floor, the stable and the barn were converted into a vinification room and maturing cellar.

Vinification

The grapes are macerated for 15 days in inox vats at a controlled temperature. This Riserva was made with the so-called 'liquor', which is the last 5-10% of the wine that comes off the grape skins after fermentation. Aged for 35 months in 4 oak barrels aged 6-7 years.

Taste

Deep, ruby red colour. The bouquet shows fine and elegant Sangiovese aromas as well as some spiciness from the old barrels used. It is a full-bodied wine with ripe, softly interwoven tannins and nicely balanced between power and elegance. The finish is long and very flavourful.

Food pairing

Meat - red, grilled | Saltimbocca | Cheese - Parmigiano | Osso buco | Game | Cheese - Pecorino

General information

Type: Red wine

Grape varieties: Sangiovese (100%)

Viticulture: Traditional

Storage (years): "> 10"

Serving temperature: 18°C

pdf.general.flavour-profile: Complex with firm tannins

