



Wijnfiche

## **Ferrero – Brunello di Montalcino | Brunello di Montalcino DOCG Italy (TUSCANY) – 2018**

### **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**

Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with strong accurate selection of the best bunches, on September 18th. Fermentation on the skins for 15 days at controlled temperature below 28°C in 60 and 80 hl short and wide stainless steel tanks. A total of 4 years: 2 years in Allier oak casks of 30 hl; bottled on April 8th, 2021 and then refined in bottle in a temperature controlled storage room.

### **Taste**

Deep, ruby red color with a high intensity. The bouquet is rich and complex, and the striking Sangiovese fruit aroma is in perfect balance with the oak used. The palette shows a tannin-rich structure that helps shape the rich body of this wine. The finish is long and harmonious and gives a pleasant feeling of warmth and richness.

### **Food pairing**

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

## General information

Type: Red wine

Grape varieties: Sangiovese

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 18 °C

Taste profile: Complex with firm tannins

