Wijnfiche

Ferrero - Brunello di Montalcino - Riserva * | Brunello di Montalcino DOCG Italy (TUSCANY) — 2019

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

2019 can rightfully be called a generous vintage. After a cool, fresh spring, a summer marked by rainfall provided the soil with exactly what it needed to bring the vineyard to full growth. From September onwards, sunny days took over, alternating with refreshing nights. These ideal weather conditions allowed for a slow and balanced ripening of the grapes.
At the end of September, the hand harvest began: only the most beautiful, perfectly ripe bunches were selected for the Brunello Riserva. After a 20-day maceration, the wine matured for 32 months in fine-grained French oak barrels from Allier. It was then bottled at the end of 2022 and given the well-deserved rest it needs in a temperature-controlled cellar.
Only from January 2025 may this complex and harmonious wine be enjoyed. A Brunello Riserva that more than rewards patience.

Taste

In the glass, a deep, brilliant ruby-red color immediately catches the eye. The refined bouquet reveals the pure aromas of Sangiovese: ripe cherries, floral notes, and a subtle spiciness derived from oak ageing. This aromatic harmony is truly enticing.
On the palate, the wine shows a powerful and generous structure, supported by ripe, velvety tannins. Strength and elegance combine in perfect balance. The finish is intense, complex, and remarkably long.

Food pairing

Saltimbocca | Cheese - Parmigiano | Osso buco | Bistecca alla Fiorentina

General information

Type: Red wine
Grape varieties: Sangiovese (100%)
Viticulture: Traditional
Storage (years): > 10
Serving temperature: 16-18 °C
Taste profile: Complex with firm tannins

