



Wijnfiche

Ferrero – Rosso di Montalcino – | Rosso di Montalcino DOC Italy (TUSCANY) – 2022

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 accurate grape selection of the best bunches. Fermentation on the skins for 12 days at controlled temperature below 28°C in 60 and 80 hl short and wide stainless steel tanks. 8-9 months in Allier oak casks of 30 and 10 hl. The rest of the aging is in stainless steel, to preserve freshness. Bottled on December 19th, 2023.

Taste

Ruby red of great intensity. Wide and inviting. The expressive fruit of Sangiovese variety is very clear. Great balance between volume and elegance, with a lively acidity. Long, clean and mineral aftertaste.

Food pairing

Saltimbocca | Cheese - Parmigiano | Osso buco | Meatballs | Pasta (fresh) - tomato sauce

General information

Type: Red wine

Grape varieties: Sangiovese

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 16-18 °C

Taste profile: Fruity fresh

