Wijnfiche

Ferrero - Rosso di Montalcino | Rosso di Montalcino DOC Italy — 2024

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

Harvesting is done by hand, with a strict selection of deb estes. The grapes are macerated on their skins for 15 days in stainless steel tanks at a controlled temperature below 28 ° C. This is followed by a maturation of 12 months in both stainless steel vessels and barriques. 2016: harvest at the end of September, beginning of October - bottling December 20, 2017.

Taste

Ruby red color with purple hues. The bouquet is broad and inviting with a clear reference to the fruit of the Sangiovese grape. It is a tasteful and broad wine, where fruit and elegance are nicely balanced. Very soft tannins, with a long, charming and fresh final.

Food pairing

Saltimbocca | Cheese - Parmigiano | Osso buco | Game | Cheese - Pecorino

General information

Type: Red wine
Grape varieties: Sangiovese (100%)
Viticulture: Traditional
Storage (years): + 7-10
Serving temperature: 16-18 °C
Taste profile: Fruity fresh

