

Ferrero – Brunello di Montalcino | 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

Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with strong accurate selection of the best bunches, on September 28th. Fermentation on the skins for 20 days at controlled temperature below 28°C in 60 and 80 hl short and wide stainless steel tanks. Ageing for a total of 4 years: 2 years in Allier oak casks of 30, 20 and 10 hl; bottled on April 29th, 2022 and then refined in bottle in a temperature controlled storage room.

Taste

Deep ruby red of great intensity. Rich and complex. The varietal notes of the Sangiovese are enhanced in an elegant way by the tertiary aromas of the ageing. Great structure and ripe tannins are in balance with volume and acidity. Long, clean and mineral aftertaste.

Food pairing

Saltimbocca | Cheese - Parmigiano | Osso buco | Game

General information

Type: Red wine

Grape varieties: Sangiovese (100%)

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 16-18 °C

Taste profile: Complex with firm tannins

