Wijnfiche

Ferrero - Brunello di Montalcino | Brunello di Montalcino DOCG Italy — 2021

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

The grapes are macerated on their skins for 22 days at a controlled temperature in 80 hectoliters stainless steel tanks. The aging lasts for 4 years: 2 years in Allier oak barrels of 30hl and 10hl, and then another 2 years in the bottle in a temperature-controlled environment.

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 | Cheese - Pecorino

General information

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

