



Wijnfiche

## **Ferrero – Pepita | Toscana IGT (Maremma) Italy (TUSCANY) – 2020**

### **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 vineyard, located in Montecucco en Maremma at 300m altitude, with a surface area of 2 Ha, is rich in clay and low fertility. The best bunches are selected manually with a yield of 50 hl/Ha. The 4 grape varieties ferment separately in low and wide steel tanks of 37Hl at 28°C. After this, the wine matures for 12 months in wooden barrels of 500 litres (tonneaux). One month before bottling, the wine is assembled.

### **Taste**

The colour is deep ruby red with youthful violet hues. In the spicy nose, we detect belpepper, pepper and hints of wood maturation. In the mouth, the wine is full, nicely rounded thanks to the Merlot and structured thanks to the Montepulciano. The taste is full of fruit with spicy notes, ending in a long finish.

### **Food pairing**

Meat - red | Game | Spiced dishes | Cheese - aged

## General information

Type: Red wine

Grape varieties: Merlot (40%), Cabernet Sauvignon (30%), Montepulciano (15%), Alicante (15%)

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 18 °C

Taste profile: Complex generous

