



Ferraio Toscana Rosso IGT 2016

An easy-to-drink wine perfect for any occasion. Our most recent label, this pleasant and refreshing wine is produced from young Sangiovese, Merlot and Cabernet Sauvignon grapes.

Denomination: Toscana Rosso IGT

Grape varieties: 40% Sangiovese, 25% Merlot, 25% Cabernet Sauvignon, 10% Petit Verdot

First vintage produced: 2015

Agronomic management: Organic

Production area: Greve in Chianti

Vineyard position: 230-400 MASL with south-southwest exposure

Soil: Rich of clay, with prevalent amounts of alberese and colombino stone

Training system: spur-trained Guyot and spur-pruned cordon

Vineyard age and density: 5-30 years; 4000-7000 plants per hectare

Harvest: manual, during the first week of September for Merlot and the third week for Sangiovese and Cabernet Sauvignon

Vinification: Alcoholic fermentation and maceration in stainless steel tanks for 15-20 days at 26-30°C. Pumping over and delestage at regular intervals. Malolactic fermentation in stainless steel

Aging: in barrique of the 4th and the 5th passage and in large Slavonian oak barrels for 12 months

Tasting notes: Ruby red with fruity notes of blackberries and black currants, and floral scents of hyacinth and violets. Refreshing and savory in the mouth, with a good body and a subtly long finish

Alcohol: 14.0%

Production: 50,000 bottles/year

Format: 0.75 l and 1.5 l

