



Ferraio Toscana Rosso IGT 2021

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: 50% Sangiovese, 25% Merlot, 25% Cabernet Sauvignon

First vintage produced: 2015

Production area: Greve in Chianti

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

Vineyard management: Organic

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

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 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. Overall, Ferraio 2015 is a very pleasing wine that is easy to drink and pair. Ready to drink but with the potential to age in the bottle up to six years

Alcohol: 14.0%

Production: 100,000 bottles/year

Format: 0.75 l and up

