

# Ferraio Toscana Rosso IGT 2015

---

*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.*

## 2015 Vintage Report

Winter has declined regularly with abundant precipitations in the first phase, and spring has been anticipated without thermal excursions and without high rainfall, this has meant that the budding and flowering together with the fruit set has been homogeneous.

Summer has passed in a normal, dry but also with alternation of thunderstorms that allowed to lower the temperatures causing considerable temperature variations. As a result, the grapes came to the collection with one homogeneous and optimal maturation.

**Denomination:** Toscana Rosso IGT

**Grape varieties:** 50% Sangiovese, 25% Merlot, 25% Cabernet Sauvignon

**First vintage produced:** 2007 (named Bere)

**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 second week of September for Merlot and the fourth 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 steel and large Slavonian oak barrels for about 12 months

**Bottling and release:** March 2017 and April 2017

**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

**Production:** 100.000 bottles/year

**Format:** 0.75 l and up

  
VITICCIO



---

FATTORIA VITICCIO SOCIETÀ UNIPERSONALE A.R.L.

Via San Cresci, 12/A - 50022 Greve in Chianti, Firenze - ITALIA | P. IVA 03962340489 | Tel +39 055 854210 - Fax +39 055 8544866 | info@viticcio.com

[www.viticcio.com](http://www.viticcio.com)