



## FERRUGGINI

Doc Bolgheri Rosso

**Grape variety:** 50% Sangiovese, 30% Cabernet Sauvignon, 20% Syrah

**Vineyards:** Felciaino 1986, Fondi 1984, Felciaino 2001

**First year of production:** 2004

**Soil composition:** average texture with alluvial calcareous deposit

**Average output per vine:** 1200 g

**Training system:** horizontal spurred cordon, arched cane

**Harvest time:** in the first two weeks of September for the Sangiovese and Sirah grapes, the beginning of October for the Cabernet Sauvignon

**Wine making:** it's led by with natural raising agents, it takes place under controlled temperature in steel tank

**Maturation:** naturally conducted from grape's indigenous yeasts in steel tank.

**Bottles production per year:** about 20.000

**Organoleptic features:** great drinkability and versatility, ruby-red colour with notes of red fruit and a dynamic, fresh mouth, excellent daily wine to match with all meals based on traditional Tuscan cuisine.

