



FERRO

Vintage	2014
Appellation	I.G.T. Toscana
Grape Varieties	Petit Verdot 100%
Main Characteristics	The desire to create something unique and incomparable.

TASTING NOTES

Color	Intense, decisive, with purple highlights.
Perfume	Marasca cherry, sherry with a long fresh finish enhanced by a hint of cocoa.
Taste	Impressive and harmonious. Denotes the extraordinary selection conducted in the vineyard and, the meticulous attention given to each phase of the process and aging.

FOOD PAIRING SUGGESTIONS

The best pairing is with your closest friends.

"TERROIR" OF ORIGIN

Vineyard	The vineyards grown at Collazzi estate, located in the town of Impruneta (Florence).
Vineyard Surface	1 acre from which only a small portion is used to produce FERRO.
Altitude	491.96 ft. above sea level
Exposure	South-West / North-East
Soil Type	Sandy and clay soils, rich in limestone, with an abundantly rocky texture
Planting Density	6120 plants per acre
Training System	Bilateral spurred cordon
Average age of the vines	18 years old
Climate	During the ripening phase, the grapes were exposed to a continuous high level of irrigation, with daily high temperatures but never excessive and mild during the night. Brief September rains prompted us to further increase the selection of grapes by limiting production but enhancing the concentration and aromaticity of the juice.

WINE MAKING AND AGEING

Yield per Acre	40hl per acre - from which only a small percentage is used to make FERRO.
Time of Harvest	End of September
Harvest method	Manual, in single boxes. The time lag between harvesting and processing is very short, as the vineyards are all located within 450 yards from the cellar. Each grape variety and single parcel is harvested and processed individually. The grapes are further selected on the sorting table.
Fermentation Vats	Temperature controlled stainless steel vats of 25hl
Fermentation Temperature	86°F.
Length of Fermentation	10 days
Maceration	35 days
Malolactic Fermentation	Spontaneous in stainless steel
Ageing	New french oak barriques. 15 barriques from which only the best 5 are selected for FERRO
Length of Ageing	24 months. Only one pour off.
Bottled Ageing	12 months
Packaging Formats	Bordeaux of 750ml, numbered, in 6 bottle wooden case 55 Magnum, numbered in single wooden case.



AWARDS

94/100 James Suckling

"Clear violet, rose in colour, perfumed fresh rose wild strawberries on the nose. Slight chocolate with red pepper and gentle tannins harmonized with an elegant finish. Petit Verdot. Try in 2016"