



## FERRO

<b>Vintage</b>	2015
<b>Denomination</b>	I.G.T Tuscany
<b>Varieties</b>	100% Petit Verdot
<b>Characteristics</b>	Thanks to the Petit Verdot cultivated at Collazzi, it is possible to obtain a unique complexity and intensity. The manual selection in the vineyard of every bunch, makes this Petit Verdot even more unique in its kind.

### TASTING NOTES

<b>Body</b>	Intense and deep red, with purple reflections.
<b>Aromas</b>	Marasca, sherry with a long balsamic finish enhanced by light hints of cocoa.
<b>Taste</b>	Full bodied and harmonious, given the total attention paid to each subsequent stage in the vineyard, vinification and aging.

### CHARACTERISTICS OF THE TERROIR OF PRODUCTION

<b>Location</b>	Vineyards belonging to the property of Collazzi, frontally exposed to the city of Florence.
<b>Soil</b>	Clay and limestone, in part sandy soils, rich in minerals.
<b>Average age of the vine</b>	25 years
<b>Climate Microclimate</b>	Normally warmer and drier than surrounding areas. A part of the property lies in a natural amphitheater, with a perfect South-West exposure. The abundant insolation and the mild daytime temperatures, allow a prolonged and complete maturation of the grapes, homogeneous from year to year.

### VINIFICATION AND AGING

<b>Harvest</b>	Manual in baskets. The bunches are transported in the cellar in a short period of time due to the centrality of the cellar compared to the vineyards.
<b>Malolactic fermentation</b>	Spontaneous in tanks reaching a temperature max at 30°C
<b>Aging period</b>	24 months in oak barrels of 225 liters
<b>Formats</b>	Besides from 0.750 bottles, Magnum, and Double Magnum.

