FERRARI·CARANO

Vineyards and Winery

2024 SIENA

SONOMA COUNTY



Ferrari-Carano's Italian heritage is reflected in Siena, an easy-sipping Sangiovese-based, red wine blend.

THE VINTAGE 2024 opened with abundant winter rains that soaked the soils and replenished reservoirs, setting the stage for a promising season. Spring brought ideal conditions for flowering, and warm, steady weather ushered the vines seamlessly into early summer. July delivered a brief surge of triple-digit heat, but August and September returned to more typical patterns. Just as we anticipated cooler autumn days, an anomalous heatwave in early October accelerated ripening and led to an earlier-than-average harvest. These dynamic growing conditions yielded wines of exceptional character showcasing vibrant, ripe fruit flavors balanced with brightness and depth.

HOW IT'S MADE The grapes for this wine are sorted and destemmed before being transferred to a stainless steel tanks for 3 days of cold soaking. Following the cold soak, yeast is added and pump overs commence, one to two times daily, for the duration of primary fermentation. Once fermentation is complete, the wine is drained and pressed to oak barrels for malolactic fermentation and 21 months of cave aging before bottling in July 2026.

TASTE The 2024 Siena greets the senses with a complex and alluring bouquet, seamlessly blending the warm, earthy notes of sandalwood and licorice with accents of vanilla and caramel, all lifted by a hint of dried cranberry. On the palate, the wine is juicy and vibrant, making a bold first impression as bright Bing cherry hits upfront. This lively start gives way to a plush mid-palate filled with deep plum flavors, which are beautifully supported by velvety, fine-grained tannins that lend an elegant structure before transitioning into a warm touch of cedar spice on the finish.

FOOD PAIRINGS Siena pairs perfectly with savory Italian food, like pasta with flavorful tomato sauces or pizza. Siena is also delicious with dishes like chicken cacciatore, duck salad with raspberries or oranges, or simply prosciutto on crostini.

COOPERAGE

21 months in French oak, 20% new

TECHNICAL DATA

COMPOSITION 70% Sangiovese, 15% Malbec, 7% Petit Sirah, 4% Cabernet Sauvignon, 4% Zinfandel

ALCOHOL 14.8% | **PH** 3.73 | **TA** 5.8 g/L

BOTTLED July 2026

CERTIFIED CALIFORNIA SUSTAINABLE VINEYARD & WINERY