



FERRARI-CARANO

Vineyards and Winery

SIENA

SONOMA COUNTY

2017

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

GRAPES

Sangiovese, Malbec, Petite Sirah, Cabernet Sauvignon

AROMAS & FLAVORS

SIENA has delicious aromas of Zante currant, leather, toasty cedar and nutmeg spice that lead to flavors of sweet plum, vanilla and strawberry jam with mocha and cedar lingering on the finish. SIENA has supple tannins and a balanced mouthfeel with lively elegance and depth.

HOW IT'S MADE

The grapes are sorted and destemmed before being transferred to a stainless steel tank for 3 days of cold soaking. Following the cold soak, yeast is added and pumpovers commence, one to two times daily, for the duration of primary fermentation. Once fermentation is complete, the wine is drained and pressed to barrels for malolactic fermentation and 14 months of cave aging before bottling in February 2019.

THE VINTAGE

The 2017 season began with record rainfall amounts during the winter, filling our reservoirs after 4 years of drought. Spring was mild, bringing favorable conditions during bloom, which led to a nicely set crop. We experienced more than an average number of hot days in early to mid-summer, and then record highs over Labor Day weekend. Fortunately, the vines were ready to handle the heat with adequate soil moisture supplied by all the rain.

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

24% new French & Eastern European oak, 76% older oak

TECHNICAL DATA

Alcohol/pH/TA: 14.5%/3.74/.57

Bottled: February 2019



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