



FERRARI-CARANO

Vineyards and Winery

SIENA

SONOMA COUNTY

2018

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 toasted graham cracker, plum, raspberry and mocha that lead to flavors of baked cherry pie, vanilla bean, cola and spice with sweet oak notes and hints of butterscotch 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 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 barrels for malolactic fermentation and 14 months of cave aging before bottling in March 2020.

THE VINTAGE

The 2018 vintage began with typical Sonoma County winter weather and rainfall accumulating to average amounts by the end of spring. Cool weather in the spring extended bloom, resulting in a later set with good yields. Moderate temperatures during the summer slowed veraison and ripening, and that led to a later projected harvest start date than we have seen in many years. The long growing season allowed the grapes time to develop color, complexity, structure and delicious flavors.

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

20% new French, Eastern European, American oak, 80% older oak

TECHNICAL DATA

Alcohol/pH/TA: 14.5%/3.73/.56

Bottled: March 2020



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