VILLANOVIANA

FERRUGO 2020

MERLOT SINGLE VARIETY

FERRUGO 2020 has an intense ruby color. The nose offers a complexity of aromas and elegance recalling notes of red fruits, spices and sweet tobacco. Full-bodied and elegant fruit together with spicy and dark chocolate aftertaste. Acidity is perfectly integrated with structure thus making FERRUGO 2020 an exceptional wine.

Thanks to our passion for the land and wine making, we are glad to offer you the result of hard work and deep love for nature. Every sip is a pleasure with Ferrugo 2020.

Selected grapes

Merlot 100%

Fermentation and ageing

Hand-picked, selected berry by berry, the vinification process starts with a pre-fermentative maceration without pressing while the alcoholic fermentation occurs with the juice in contact with grape skins at a controlled temperature of 25°C (77°F).

Aged in fine French oak barrels for 18 months with further 12 months of bottle aging before being released to the market.

Terroir

First vintage made in: 2019
Altitude: 30-50 mt (above sea level)
Aspect: south-west
Soil type: mainly clay , sandy and limestone
Extension vineyards: 7.4 Acres
Planting density: 6000 plant/hectare
Characteristics of the soil: sandy and silty texture
Training system: VSP cordon spur
Limited quantity produced: 400 numbered bottles

SIZE	UMV (WOOD BOX)
0,75lt	1 bott.
1,5lt	magnum
3lt	double magnum

AZIENDA AGRICOLA VILLANOVIANA • LOC.SANT'UBERTO, BOLGHERI (CASTAGNETO CARDUCCI - LI)
www.villanoviana.it info@villanoviana.it