



FERRARI-CARANO

Vineyards and Winery

SIENA

SONOMA COUNTY

2019

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

THE VINTAGE

2019 began with rain that brought our total rainfall to well above the annual average amount. March was cooler and wetter than normal, which led to later bud break and bloom dates. Summer brought typical warm weather to Sonoma County, heating up even more later in August and September. Favorable weather continued allowing the grapes the “hang time” needed to develop rich, fruit-forward flavors.

HOW IT'S MADE

Upon entering the winery, the hand-harvested grapes are sorted, destemmed and then cold soaked for 3 days. Following the cold soak, yeast is added and pump overs commence, one to two times daily, for the duration of primary fermentation. The wine is drained and pressed, then moved to barrels for malolactic fermentation. The wine completes a total of 27 months barrel aging in wine caves before bottling.

AROMAS & FLAVORS

The 2019 Siena offers inviting aromas of butterscotch, freshly baked raspberry streusel and mocha. Bursting with juicy ripe plum flavors and fig jam, this medium-bodied wine finishes with notes of gingerbread and hints of sweet oak.

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

27 months in French and Eastern European oak, 19% new

TECHNICAL DATA

Composition 54% Sangiovese, 21% Malbec, 15% Petite Sirah,
5% Cabernet Sauvignon, 4% Tannat, 1% other

Alcohol 14.5% | **pH** 3.71 | **TA** 5.82 g/L

Bottled March 2022