



FERRARI-CARANO

Vineyards and Winery

SIENA

SONOMA COUNTY

2022

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

THE VINTAGE

The winter of 2021-2022 had minimal rainfall adding to drought conditions in Sonoma County. With mild Winter and Spring temperatures, budbreak was ahead of average. Summer was warm and dry, with above average temperatures in August and September, leading to an earlier increase in brix. Maturity continued on track with an average harvest start date for the reds with Sangiovese and Malbec picking on September 6th.

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 20% new barrels for malolactic fermentation and 10 months of cave aging before bottling in September 2023.

AROMAS & FLAVORS

The 2022 Siena opens with aromas of raspberry, cola, caramel, mocha, and chocolate ganache. On the palate, big, juicy plum flavors are accented by baking spice, and a hint of butterscotch.

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

10 months in Eastern European and French oak, 20% new

TECHNICAL DATA

Composition A proprietary blend of Sangiovese, Malbec, Petite Sirah, and Cabernet Sauvignon

Alcohol 14.8% | pH 3.75 | TA 5.83 g/L

Bottled September 2023