



FERRARI-CARANO

Vineyards and Winery

SIENA

SONOMA COUNTY

2021

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

THE VINTAGE

Although we experienced an unusually rainy period in April, drought conditions in Sonoma county continued in 2021, with most of the annual precipitation landing in October and December, 2020. Spring temperatures were cooler, with bud break occurring one week later than average, while summer temperatures were above average with less nightly fog and cloud cover. With minimal irrigation, the Sangiovese grapes were ready for harvesting in September, near the average pick date for the variety.

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 22% new barrels for malolactic fermentation and 10 months of cave aging before bottling in August 2022.

AROMAS & FLAVORS

The 2021 Siena opens with aromas of dried strawberry, blueberry, cardamom dusted graham crackers, and a hint of cedar spice. The palate is bursting with vibrant fruit flavors, strawberry-cranberry crumb pie and coffee nip lingering through the long, elegant finish.

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, 22% new

TECHNICAL DATA

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

Alcohol 14.5% | pH 3.76 | TA 5.95 g/L

Bottled August 2022