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# FERRARI-CARANO

*Vineyards and Winery*

## SIENA

SONOMA COUNTY

2023

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

### THE VINTAGE

The 2023 vintage was an overall cooler year with a wet winter including a heavy dusting of snow in vineyards late February. The year progressed with a cold spring, delaying bloom and a cooler than usual summer resulting in a later vintage, the latest we have experienced in the past two decades. These growing conditions produced wines with a brighter fruit profile and added complexity at slightly lower alcohols. The youthful character of the 2023 vintage indicates that these wines will hold exceptional aging potential.

### 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 French oak barrels for malolactic fermentation and 10 months of cave aging before bottling in August 2024.

### AROMAS & FLAVORS

The 2023 Siena opens with dried cranberry, figs, allspice, cream soda, and a hint of bacon. The medium-bodied palate is underlined by bold, juicy plum flavors, strawberry and toasted hazelnut.

### 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 French oak, 20% new

### TECHNICAL DATA

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

Alcohol 14.5% | pH 3.76 | TA 6.4 g/L

Bottled August 2024