

# FERZO



## PRODUCER PROFILE

Estate owned by: Codice Citra  
Winemaker: Davide Dias and Lino Olivastri  
Total acreage under vine: 80  
Estate founded: 1973  
Winery production: 109,100 Bottles  
Region: Abruzzo  
Country: Italy

## Rosato IGP Terre di Chieti 2017

### WINE DESCRIPTION

"Ferzo," in Italian refers to a patch of fabric that, when stitched together with others, creates a sail. The union of the finest viticultural "patches" in Abruzzo gives life to Ferzo, a distinctive line of wines which embody the best of region's indigenous grape varieties and individual terroirs.

### ABOUT THE VINEYARD

The vineyards that source Ferzo Passerina are found in the rolling hills that stretch between the Adriatic Sea in the East to the Appenine Mountains in the West. The relationship between mountains and sea is always felt in this part of Italy as temperature variations yield a constant breeze known here as the "brezza di terra".

### WINE PRODUCTION

Ferzo Rosato is derived from 100% Montepulciano grapes. After crush, a delicate hue is transferred to the must during 4 hours of cold maceration. Afterward, the must is quickly separated from the skins and a stainless steel fermentation at low temperature ensues.

### TASTING NOTES

Ferzo Rosato is a dusty rose petal with violet reflections. Light and soft on the palate, the wine is juicy, crisp, and delicious. Aromatically, the wine shows plenty of clean, bright cherry, cranberry, white pepper, and sage, with a wonderful bitter almond finish.

### FOOD PAIRING

Rose wines are outstanding for their versatility. Ferzo Rosato is at home anywhere from aperitif hour on an outdoor patio at springtime to accompanying a rustic fisherman's stew or pasta with wild mushrooms on a cold evening.

## VINEYARD & PRODUCTION INFO

Vineyard size:	10 acres
Soil composition:	Calcareous and Clay
Training method:	VSP
Elevation:	594 feet
Vines/acre:	1400 - 1600
Yield/acre:	3.6 tons
Exposure:	Southern
Year vineyard planted:	1993
Average Vine Age:	15 - 25 years
Harvest time:	October
First vintage of this wine:	2015
Bottles produced of this wine:	24,000

## WINEMAKING & AGING

Varietal composition:	100% Montepulciano
Prefermentation technique:	Cold soak
Time on its skins:	4 hours
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	12-16 days
Fermentation temperature:	57-64 °F
Fining agent:	Animal based
Size of aging container:	5000 L - 150 HL
Length of aging before bottling:	3 MONTHS
Length of bottle aging:	1 MONTH

## ANALYTICAL DATA

Alcohol:	12.8 %
pH level:	3.2
Residual sugar:	7.0 g/L
Acidity:	6.3 g/L
Dry extract:	21.3 g/L



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