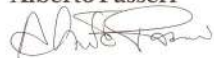


The Vineyards

The project was born from the founder Sergio Rossi's desire to make it easier for consumers to identify the main organoleptic and stylistic differences between two of the most famous slopes of Brunello.

We hope we have succeeded in this by offering two wines from the same vintage, produced in limited collectible quantities yet distinct and complementary, and that we have contributed to adding a small piece to the magnificent mosaic of one of the world's most renowned wines. Enjoy your tasting!

Alberto Passeri



LAGERLA



The Vineyards

Vigna gli Angeli

Located near the company's main building, on the North-East side of Montalcino, right next to the small "Degli Angeli" Church, which is the symbol of the Canalicchio area. The **Vigna Gli Angeli** was planted in 1965, covering just over 2 hectares, with an average production of around 6,500 bottles!

The presence of the famous **BBSII** clone, the result of the mass selection by the Biondi Santi family, makes Vigna Gli Angeli one of the most historic vineyards in Montalcino. Its location is extremely privileged: it is gently caressed by light breezes that keep the air healthy and the climate dry, with good elevation and excellent exposure.

The soil, rich in clay, limestone and galestro, ensures intense aromas and complexity, while microelements such as manganese, iron and boron promote progressive and balanced ripening.

The resulting wine is **fine, elegant and persistent**, with great structure and volume, soft and silky tannins; a wine that is both extremely pleasant and long-lived, and it has become part of the finest collections of prestigious Brunello wines worldwide.



Vigna La Pieve

The vineyard was planted in 1997 using clones that were considered innovative at the time, for their adaptability to harsh and poor soils but with great viticultural potential. It is located on the South side of Montalcino in the Castelnuovo dell'Abate area at an altitude of about 350 meters, covering 1.5 hectares with a limited production of around 5,000 bottles!

The **La Pieve** selection is the result of a twenty-year project aimed at giving voice to an area of Montalcino that has steadily gained recognition in the Brunello world, becoming one of the most promising and rich in great Crus.

The particular positioning and exposure of the vineyard, as well as the medium texture of its soil, slightly alkaline and rich in marl and galestro, allow this wine to express all the **complexity and concentration** typical of this area. **Rich in fruit and character**, these wines are distinctive and stand out for their **refined power**. The tannins are more pronounced than those from the Northern area and allow for long bottle aging, resulting in unforgettable tastings.

