

LAGERLA®

BRUNELLO DI MONTALCINO DOCG 2021

First vintage	1976
Vineyard location	Hill, North-East and South-East, 270-320m a.s.l.
Grape variety	Sangiovese grosso 100% - Brunello biotype
Training system	Spurred cordon
Age of the vines	30 years
Farming system	Sustainable with integrated pest management (IPM)
Harvesting method	Manually in 15kg crates, with selection of bunches and berries on sorting tables
Winemaking techniques	Pre-fermentative cryomaceration of selected berries. Maceration on the skins for about 15–20 days, with fermentation at controlled temperature in stainless steel tanks
Ageing	At least 36 months in large Slavonian oak barrels with 2 rackings per year
Bottling	Drop off with compensation in nitrogen atmosphere
Alcohol content	14,00 %
Bottle ageing	Minimum 6 months before release in temperature- and humidity-controlled cellars
Ageing potential	Over 20 years

Appearance	Intense ruby red with garnet hues
Nose	Mentholated freshness, as minty herbs mix with a whiff of white pepper, olive brine and wild strawberries
Palate	Linear, structured and loaded with finesse, the palate offers succulent cherry, wild strawberry, star anise and crushed thyme alongside firm, fine-grained tannins. The hulking structure is revealed on the finish, as nuances of dark chocolate mix with spiced orange and clove

