

# LAGERLA®

## BRUNELLO DI MONTALCINO LA PIEVE DOCG 2021

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<b>First vintage</b>	2017
<b>Vineyards location</b>	Single vineyard on hill, South-East, 325m a.s.l.
<b>Grape variety</b>	Sangiovese grosso - Brunello
<b>Training system</b>	Spur cordon
<b>Vines age</b>	25 years
<b>Vineyard management</b>	Sustainable with integrated pest management (IPM)
<b>Harvesting method</b>	Manually in 15kg cases, selection of bunches and berries on sorting tables
<b>Winemaking</b>	Pre-fermentative cryomaceration, maceration on the skins for approximately 15 days, fermentation at controlled temperature in steel tanks
<b>Ageing</b>	At least 36 months in large Slavonian oak barrels with 2 rackings per year
<b>Bottling</b>	Drop off with compensation in nitrogen atmosphere
<b>Alcohol content</b>	14,50 %
<b>Bottle refinement</b>	Minimum 6 months before releasing, in environments with controlled temperature and humidity
<b>Bottles produced</b>	About 6.000
<b>Ageability</b>	Over 20 year

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<b>Colour</b>	Intense ruby red tending to garnet
<b>Aromas</b>	It opens like an omen in the night: an ethereal breath of violets and eucalyptus, dark spices, newborn leather and ancient cedar. Veiled forest fruits appear, while black pepper and licorice surface quietly, hinting at an unresolved enigma
<b>Taste</b>	Showing elegance, intensity and quiet restraint, the palate unfolds in delicate layers of wild raspberry and ripe cherry, brushed with star anise and a cool whisper of menthol. Silky, tightly woven tannins glide beneath, carrying the flavours with measured grace

