

# LAGERLA®

## POGGIO GLI ANGELI IGT 2022

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<b>First vintage</b>	2014
<b>Vineyards location</b>	Hill, North-East and South-East, 270-320m a.s.l.
<b>Grape variety</b>	Sangiovese grosso - Brunello
<b>Training system</b>	Spur cordon
<b>Vines age</b>	15 years
<b>Vineyard management</b>	Integrated pest management
<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>	4 months in large Slavonian oak barrels of various capacities
<b>Bottling</b>	Drop off with compensation in nitrogen atmosphere
<b>Alcohol content</b>	14 %
<b>Bottle refinement</b>	2 months before placing on the market, in environments with controlled temperature and humidity
<b>Ageability</b>	3/5 years

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<b>Colour</b>	Intense ruby red
<b>Aromas</b>	Fine and fragrant aroma characterized by notes of cherry, raspberry and berries
<b>Taste</b>	The taste is fruity and floral with notes of violet and berries. The great freshness and vivacity stand out.

