

LAGERLA®

ROSSO DI MONTALCINO DOC 2023

First vintage	1976
Vineyards location	Hill, North-East and South-East, 270-320m a.s.l.
Grape variety	Sangiovese grosso - Brunello
Training system	Spur cordon
Vines age	20 years
Vineyard management	Traditional with integrated pest management
Harvesting method	Manually in 15kg cases, selection of bunches and berries on sorting tables
Winemaking	Pre-fermentative cryomaceration, maceration on the skins for approximately 15 days, fermentation at controlled temperature in steel tanks
Ageing	10/12 months in large Slavonian oak barrels of various capacities, with 2 rackings per year
Bottling	Drop off with compensation in nitrogen atmosphere
Alcohol content	14 %
Bottle refinement	Minimum 2 months before releasing, in environments with controlled temperature and humidity
Ageability	Over 5 years

Colour	Intense ruby red with garnet hues
Aromas	Fresh and inebriating aroma, citrus notes stand out with hints of berries, cherry, currant and black cherry.
Taste	The taste is fresh and balanced. characterized by notes of blueberry and currant that remain in the mouth for a long time to finally give way to a delicate spicy note.

