

# LAGERLA®

## ROSSO DI MONTALCINO DOC 2024

---

<b>First vintage</b>	1976
<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>	20 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>	10/12 months in large Slavonian oak barrels of various capacities, with 2 rackings per year
<b>Bottling</b>	Drop off with compensation in nitrogen atmosphere
<b>Alcohol content</b>	14 %
<b>Bottle refinement</b>	Minimum 2 months before releasing, in environments with controlled temperature and humidity
<b>Ageability</b>	Over 5 years

---

<b>Colour</b>	Intense ruby red with garnet hues
<b>Aromas</b>	An intense, enveloping aroma where delicate notes of violet merge with hints of raspberry and cherry, creating a lively and harmonious bouquet
<b>Taste</b>	On the palate, it is fresh and well-balanced, with a smooth entry that immediately reveals the vibrancy of its fruit components. Notes of blueberry and redcurrant unfold gracefully across the palate, lingering pleasantly and offering a delightful sense of juiciness. As the sip evolves, refined spicy nuances gradually emerge—delicate yet incisive—adding depth and completing the tasting profile with a harmonious and satisfying finish

