

LAGERLA®

BIRBA IGT 2022

First vintage	1988
Vineyards location	Hill, North-East and South-East, 270-320m a.s.l.
Grape variety	Sangiovese grosso - Brunello
Training system	Spur cordon
Vines age	25 years
Vineyard management	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	8 to 12 months in 1/3 new Allier-Vosge French oak barriques, medium toast
Bottling	Drop off with compensation in nitrogen atmosphere
Alcohol content	14,50 %
Bottle refinement	Minimum 7 months before releasing, in environments with controlled temperature and humidity
Bottles produced	About 7.000
Ageability	Over 15 years

Colour	Intense ruby red
Aromas	Extremely fine and elegant on the nose. Notes of cherry, licorice and cinnamon emerge followed by nuances of black cherry jam and candied fruit
Taste	The taste is intense and deep, with great structure and complexity. The tannins are soft and well integrated, ripe red fruit stands out, black cherries and cherries in alcohol, followed by delicate notes of coffee, licorice and sweet spices. Of great elegance, it is extremely balanced and harmonious

