

# LAGERLA®

## BRUNELLO DI MONTALCINO DOCG 2020

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<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>	30 years
<b>Vineyard management</b>	Traditional with 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>	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>Ageability</b>	Over 20 years

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<b>Colour</b>	Intense ruby red with garnet hues
<b>Aromas</b>	Wide bouquet characterized by notes of black tea, raspberry jam and citrus peel. Complex hints of coffee and leather on the finish
<b>Taste</b>	The taste is soft, warm and velvety. Rich in small red berries, violets and dried roses. The structure is extremely elegant and harmonious. Balanced taste and long persistence denote its extremely fine character.

