

LAGERLA®

BRUNELLO DI MONTALCINO LA PIEVE DOCG 2020

First vintage	2017
Vineyards location	Single vineyard on hill, South-East, 325m a.s.l.
Grape variety	Sangiovese grosso - Brunello
Training system	Spur cordon
Vines age	25 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	At least 36 months in large Slavonian oak barrels with 2 rackings per year
Bottling	Drop off with compensation in nitrogen atmosphere
Alcohol content	14,50 %
Bottle refinement	Minimum 6 months before releasing, in environments with controlled temperature and humidity
Bottles produced	6.450
Ageability	Over 20 year

Colour	Intense ruby red tending to garnet
Aromas	Ethereal with aromas of plum, black pepper and licorice. Striking is the complexity that in the finish is characterized by notes of worked leather and balsamic
Taste	On the palate it is dense and silky. The structure is powerful but always elegant and well-balanced. The notes of red and black berries mix with the essences of licorice and undergrowth. The taste-olfactory persistence is extremely long and outlines its peculiarities of great finesse

