

# LAGERLA®

## *BRUNELLO DI MONTALCINO RISERVA GLI ANGELI DOCG 2019*

---

<b>First vintage</b>	1991
<b>Vineyards location</b>	Single vineyard on hill, North-East, 320m a.s.l.
<b>Grape variety</b>	Sangiovese grosso - Brunello
<b>Training system</b>	Spur cordon
<b>Vines age</b>	55 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 20 days, fermentation at controlled temperature in steel vats
<b>Ageing</b>	At least 48 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 12 months before releasing, in environments with controlled temperature and humidity
<b>Bottles produced</b>	8.100
<b>Ageability</b>	Over 20 years

---

<b>Colour</b>	Intense ruby red with garnet hues
<b>Aromas</b>	Ethereal, complex and harmonious wine. The notes of violet and iris stand out, with sweet hints of cinnamon, licorice and cloves. On the finish fine and elegant notes of tobacco and worked leather.
<b>Taste</b>	Soft and warm, with velvety tannins. The structure is enveloping and extremely delicate. Small red fruits, violets and dog roses open the bouquet and then leave room for black pepper, dried aromatic herbs and worked leather. Great balance and persistence characterize it.

