



*Brunello La Gerla is known and valued for its special elegance and pleasant aromas; extremely aromatic, soft and velvety to taste, aged in the bottle for at least eight months before being made available to consumers.*



<b>Classification</b>	Brunello DOCG
<b>Vintage</b>	2016
<b>Grape Variety</b>	Sangiovese Grosso - Brunello
<b>Location of Vineyards</b>	Hillside at 270-320 metres
<b>Training System</b>	Spurred Cordon
<b>Average Age of Vines</b>	25 years
<b>Cultivation Practices</b>	Intense pruning, production limited to very few bunches per plant (50ql/ha), harvested by hand and selection of grapes on selection table.
<b>Vinification</b>	Soft pressing of grapes, temperature-controlled fermentation (30°C) and maceration (15 days), racking twice a year, slow continuous flow bottling in sterilized conditions.
<b>Alcohol content</b>	14 %
<b>Total acidity</b>	5,50
<b>Total dry extract</b>	29,00
<b>Polifenoli</b>	3100
<b>Ageing</b>	Minimum 24 months in Slavonian oak barrels of various capacities: 50 and 100 HL
<b>Bottle ageing</b>	8 months before release
<b>Average Annual Production</b>	40000 0,75lt bottles
<b>Ageing potential</b>	over 20 years
<b>Bottle type</b>	600g Bordeaux
<b>Colour</b>	Intense ruby verging on garnet.
<b>Flavour</b>	Soft, warm and velvety, harmonic, rich in fruits and persistent in the mouth
<b>Perfume</b>	Intense, ethereal melting into scents of sweet violet and iris, with hints of spices such as tobacco, cinnamon and leather

## Food pairing

Red meats, preferably wild game; to serve, store sideways at room temperature at least 24 hours beforehand, cork two hours in advance, decant and serve in decanter.

