



*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 di Montalcino D.O.C.G.
<b>Vintage</b>	2019
<b>Vineyards location</b>	Hillside at 270-320 metres
<b>Grape variety</b>	100% Sangiovese Grosso (Brunello)
<b>Training system</b>	Spurred cordon
<b>Vines average age</b>	25 years
<b>Cultivation practices</b>	Intense pruning, production limited to very few bunches per plant (50q/ha), manual harvesting and selection of berries on a sorting table
<b>Vinification process</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>	14,5 %
<b>Total acidity</b>	5,50
<b>Total dry extract</b>	29,00
<b>Polyphenols</b>	3.100
<b>Ageing</b>	Minimum 24 months in Slavonian oak barrels of various capacities: 50 and 100 HL
<b>Bottle ageing</b>	12 months before release
<b>Average Annual Production</b>	About 40.000 bottles
<b>Ageing potential</b>	Over 20 years
<b>Bottle type</b>	600g Bordeaux
<b>Colour</b>	Intense ruby verging on garnet
<b>Perfume</b>	Intense, ethereal melting into scents of sweet violet and iris, with hints of spices such as tobacco, cinnamon and leather
<b>Taste</b>	Soft, warm and velvety, harmonic, rich in fruits and persistent in the mouth

## 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

