

LAGERLA®

BIRBA IGT 2021

TECH SHEET

Vintage	2021
Vineyard location	Hill: 270-320 meters
Grape variety	Sangiovese - Brunello biotype
Form of breeding	Spurred cordon
Average age of vines	25 years old
Cultural Cure	traditional
Method of collection	manual selection of the bunches and berries on sorting tables
Winemaking techniques	Destemming and soft pressing of the grapes. Prefermentative cryomaceration. Control of the fermentation temperature. Maceration on the skins for about 15 days
Refinement and maturation	From 10 to 14 months in 1/3 new Allier-Vosge French oak barriques, medium toasted
Bottling	Drop off with compensation in a nitrogen atmosphere
Alcohol content	14.00%
Stop in the bottle	7 months before placing on the market, in environments with controlled temperature and humidity
Average annual production	7.000 bt of 0.75lt
Longevity	Over 10 years
Type of bottle	Bordeaux 0.75lt, Magnum 1.500lt



ANALYSIS

	Visual	Very intense ruby red
	Olfactive	Slightly fruity with hints of vanilla and strawberry
	Gustative	Dry, harmonious, round and velvety
	Food pairing	Roasts and grilled red meats