

LAGERLA®

BRUNELLO DI MONTALCINO DOCG 2019

TECH SHEET

Vintage	2019
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 of the bunches 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 24 to 36 months in oak barrels of various capacities (50-100 HL) with 2 decanting per year
Bottling	Drop OFF with compensation in a nitrogen atmosphere
Alcohol content	14.5 %
Stop in the bottle	At least 6 months before being placed on the market, in controlled temperature and humidity environments
Average annual production	40.000 btl of 0.75lt 500 btl of 1,5l
Longevity	Over 20 years
Type of bottle	Bordeaux 0.75lt, Magnum 1.500lt



ANALYSIS

	Visual	Intense ruby red tending to garnet
	Olfactive	Ethereal, with emulsion of raspberry sauce and violet candies plus black tea, blood orange and clove
	Gustative	Soft, warm and velvety, harmonious, rich in fruit and long lasting in the mouth
	Food pairing	Red meats, game or aged cheeses. How to serve: keep the bottle upright and at room temperature for at least 24 hours, uncork it an hour before and serve it decanted in the carafe

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