

LAGERLA®

BRUNELLO DI MONTALCINO LA PIEVE DOCG 2021

First vintage	2017
Vineyards location	Single vineyard on hill, South-East, 325m a.s.l.
Grape variety	Sangiovese grosso - Brunello
Training system	Spur cordon
Vines age	25 years
Vineyard management	Sustainable with integrated pest management (IPM)
Harvesting method	Manually in 15kg cases, selection of bunches and berries on sorting tables
Winemaking	Pre-fermentative cryomaceration, maceration on the skins for approximately 15 days, fermentation at controlled temperature in steel tanks
Ageing	At least 36 months in large Slavonian oak barrels with 2 rackings per year
Bottling	Drop off with compensation in nitrogen atmosphere
Alcohol content	14,50 %
Bottle refinement	Minimum 6 months before releasing, in environments with controlled temperature and humidity
Bottles produced	About 8.000
Ageability	Over 20 year

Colour	Intense ruby red tending to garnet
Aromas	It opens like an omen in the night: an ethereal breath of violets and eucalyptus, dark spices, newborn leather and ancient cedar. Veiled forest fruits appear, while black pepper and licorice surface quietly, hinting at an unresolved enigma
Taste	Showing elegance, intensity and quiet restraint, the palate unfolds in delicate layers of wild raspberry and ripe cherry, brushed with star anise and a cool whisper of menthol. Silky, tightly woven tannins glide beneath, carrying the flavours with measured grace

