

LAGERLA®

BRUNELLO DI MONTALCINO RISERVA GLI ANGELI





DOCG 2018

TECH SHEET

Vintage	2018
Vineyard location	Hill: 270-320 meters
Grape variety	Sangiovese - Brunello biotype
Form of breeding	Spurred cordon
Average age of vines	50 years old
Cultural Cure	traditional
Method of collection	manual and selection of the bunches and berries on sorting tables
Winemaking techniques	Destemming and soft pressing of the grapes. Prefermentative cryomaceration. Control of fermentation temperature. Maceration on the skins for about 15 days
Refinement and maturation	From 36 to 48 months in big oak barrels of various capacities (50-100 HL) with 2 decanting per year
Bottling	Drop off with compensation in a nitrogen atmosphere
Alcohol content	14.50%
Stop in the bottle	At least 12 months before being placed on the market, in controlled temperature and humidity environments
Average annual production	3775 btl of 0.75lt, 500 Magnum,
Longevity	Over 20 years
Type of bottle	Bordeaux 0.75lt, Magnum 1.500L, Double Magnum 3lt, mathusalem 6L, Salmanazar 9L



ANALYSIS

	Visual	Intense ruby red tending to garnet
	Olfactive	Ethereal, accompanied by notes of violet and iris, permeated by spicy hints of cinnamon, tobacco and worked leather
	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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