

Brunello La Gerla is known and valued for its special elegance and pleasant aromas; extremely aromatic, soft and velvety to taste.



Classification	Brunello di Montalcino D.O.C.G.
Vintage	2021
Vineyards location	Hillside at 270-320 metres
Grape variety	100% Sangiovese Grosso (Brunello)
Training system	Spurred cordon
Vines average age	30 years
Cultivation practices	Intense pruning, production limited to very few bunches per plant (50ql/ha), manual harvesting and selection of berries on a sorting table
Vinification process	Soft pressing of grapes, temperature-controlled fermentation (30°C) and maceration (15 days), racking twice a year, slow continuous flow bottling in sterilized conditions
Alcohol content	14,5 %
Total acidity	5,50
Total dry extract	29,00
Polyphenols	3.100
Ageing	Minimum 24 months in Slavonian oak barrels of various capacities: 50 and 100 HL
Bottle ageing	12 months before release
Ageing potential	Over 20 years
Bottle type	600g Bordeaux
Colour	Intense ruby verging on garnet
Perfume	Intense, ethereal melting into scents of sweet violet and iris, with hints of spices such as tobacco, cinnamon and leather
Taste	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