

## LA GERLA

### 2011 Brunello di Montalcino Riserva - 6pk

#### TECHNICAL SHEET

**Wine type**

Red wine DOCG

**Vintage**

2008

**Vineyards position**

Hillside. Vigna gli Angeli 270-320 meters

**Grape variety**

Sangiovese Grosso

**Training system**

Cordone speronato

**Average age of vines in production**

25 years

**Cultivation methods**

Cultivation methods Deep pruning. restriction of production to a few grape bunches from each vine (5000 Kg/hectar). grape selection and harvest by hand

**Vinification methods**

Loose grape pressing; temperature controlled during (30°C), fermentation with 15 days maceration; 2 every year rackings, slow continuous flow bottling in sterilized conditions.

**Alcohol content**

14,50% Vol

**Total acidity**

5,46

**Total dry extract**

32.50

**Poliphenols**

3150

**Ageing (maturing)**

years. 4 of which are in Slavonian wood casks of 50 Hl. then 12 months in bottle

**Average yearly production**

5.802 bottles of 0.75 l  
352 Magnum 1.5l, 40 D.Magnum 3l

**Ageability**

20 years

**Bottle type**

Bordolese 600 gr. (21.1 oz)

**ORGANOLEPTIC PROFILE****Color**

Intense ruby verging on garnet.

**Taste**

Dry, warm, harmonious, velvety, steady in body and heart.

**Perfume**

Ethereal, melting into scents of sweet violet and iris, recalling the berries growing in the woods.

**Food pairing**

Red meat, preferably game.