

LA GERLA

2013 Birba Rosso Toscana - 6pk

TECHNICAL SHEET

Wine type

Red Supertuscan IGT

Vintage

2013

Vineyards position

Hillside. 270- 320 meters

Grape variety

Sangiovese Grosso 100%

Training system

Cordone speronato

Average age of vines in production

25 years

Coltivation methods

Deep pruning, restriction of production to a few grape bunches for each vine, grape selection and harvest by hand

Vinification methods

Loose grape pressing: temperature controlled (30°C) during fermentation: 2 rackings every year: slow continuous flow bottling in sterilized conditions

Alcohol content

14.50% Vol

Total acidity

5.94

Total dry extract

31.60

Poliphenols

2800

Ageing (maturing)

12 months in barriques 1/3 new Allier and Vosges then 14 months in bottle.

Average yearly production

7.000 bottles of 0.75 lt.

Ageability

10 years

Bottle type

Bordolese 600 gr. (15.8 oz)

ORGANOLEPTIC PROFILE

Color

Very intense ruby

Taste

Dry, warm, harmonious, silky

Perfume

Delicately fragrant with notes of berries and vanilla

Food pairing

Roasted and grilled red meat