

Wine  
Spectator  
92 PTS  
2012



#### TASTING NOTES

Complex and structured. Intense red fruits into strawberry jam notes with lasting finish and oak influence.

## La Gerla

### Brunello di Montalcino

### Riserva gli Angeli

COUNTRY	ABV
Italy	14.5%
REGION	VARIETALS
Tuscany	Sangiovese Grosso
APPELLATION	
DOCG Brunello di Montalcino Riserva	

#### WINERY

La Gerla was born from the passion of its founder, Sergio Rossi, a successful businessman who fell in love with his vineyards, caring for them as if they were his children. The vineyards at La Gerla lie right on the Montalcino hill at 320 meters above sea level, right where the slope softens; a small winery, which, since its founding in 1976 has become a great cru of this Tuscan territory surrounded by the Orcia and Ombrone Valleys, looking out to Buonconvento and Siena from the winery door.

Sergio Rossi passed away in July 2011 but left behind a deeply respected legacy and winery. La Gerla works to manifest Rossi's philosophy of great attention to quality and detail in everything they do. Alberto Passeri now oversees winemaking and operations at La Gerla, faithfully carrying on Sergio Rossi's founding vision and proud to boast that La Gerla is the only family owned property in Montalcino working with the original Biondi Santi (BBS) Sangiovese clones.

#### CULTIVATION

This is the signature wine of the estate, obtained from the vinification of the best grapes coming from the emblematic vineyard, Vigna gli Angeli (Vineyard of the Angels). Intense pruning, production limited to very few bunches per plant (50q/ha), harvested by hand and selection of grapes on selection table.

#### VINIFICATION

Soft pressing of grapes, temperature-controlled fermentation at 30° C and maceration for 15 days, racking twice a year, slow continuous flow bottling in sterilized conditions.

#### AGING

Aged for 5 years, 4 of which are in 50-100hl Slavonian oak barrels, 12 months in bottle.