



TASTING NOTES

An easy drinking Sangiovese made to enjoy. Young vines and light oak aging make it ready to drink in early years.

La Gerla

Poggio gli Angeli

COUNTRY	ABV
Italy	14%
REGION	VARIETALS
Tuscany	Sangiovese Grosso
APPELLATION	
Toscana	
Sangiovese IGT	

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

Deep pruning, calculated fertilization, limited production to 80 Ql per hectare. Grape selection and harvest by hand.

VINIFICATION

Loose grape pressing, temperature controlled at 30° C during fermentation. 2 rackings every year, slow continuous flow bottling in sterilized conditions.

AGING

Aged for 4 months in Slavonian wood, 2 months in bottle.