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LA GERLA BRUNELLO DI MONTALCINO 2012

La Gerla was born from the passion of its founder, Sergio Rossi, a successful businessman in advertising and director of three top European branches of a renowned agency, who falls in love with this both bitter and sweet territory and becomes almost a true local loving his vineyards as if they were his children.

This man, with his mischievous and lively grin, knew how to create a little cru here in Montalcino where the most advanced technology unites with the knowledge of farmers and enologists to produce excellent products that come from the Tuscan land and become extraordinary thanks to the handiwork of man which plays a leading role at La Gerla.

CULTIVATION PRACTICES

Intense pruning, production limited to very few bunches per plant (50ql/ha), harvested by hand and selection of grapes on selection table.

VINIFICATION

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

TASTING NOTES

COLOUR

Intense ruby verging on garnet.

FAVOUR

Fruity, dry, warm, velvety, harmonious, steady body and soul.

PERFUME

Intense, ethereal melting into scentalis of sweet violet and iris, recalling the berries growing in the woods

TECHNICAL DETAILS

Grape Variety: Sangiovese Grosso - Brunello

Alcohol: 13.5%

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