

# Brunello Montalcino

## Riserva gli Angeli

DOCG, La Gerla, 2011

750 ml

**CHF 89.50**

Art. nr. 35201711



This exceptional wine is produced only in the best years from the oldest vineyard of La Gerla. The vines are located just below the winery and next to an old chapel dedicated to the angels - gli angeli. With its wide, complex aroma, ultra-fine tannins, elegance and extraordinary length, this Brunello really seems to have been kissed by the angels.

Origin:	<b>Italy / Toscana / Brunello di Montalcino</b>
Grape variety:	<b>Brunello</b>
Maturity:	<b>4 to 15 years</b>
Serving temperature:	<b>16 to 18 °C</b>
Drinking suggestion:	<b>Brasato di manzo al Barolo, Châteaubriand, Filet Wellington, Coq au vin, Bistecca fiorentina, T-Bone steak, Wild fowl, Tagliatelle al tartufo</b>
Vinification:	<b>soft pressing</b>
Harvest:	<b>hand-picking, strict selection</b>
Maturation:	<b>in large wooden barrel/foudre, in used barriques, some months bottle storage before sale</b>
Bottling:	<b>filtration</b>
Maturation duration:	<b>60 months</b>
Volume:	<b>14.0 %</b>
Parker:	<b>92</b>
Vinum:	<b>17</b>
Wine Spectator:	<b>93</b>



**Vegan**