



DATI TECNICI

Vineyard: Located in the "Giacosa" and "Bricco di Treiso" areas in the south-west exposure at 350-400 metres above sea level.

Soil: white soil rich in clay and calcareous

Harvest: We usually pick up the grapes between 25 th September and 15 th of October, according to the climatic conditions of each year.

Fermentation: In stainless steel tanks for 2 weeks at 27 – 30°C plus another week of further maceration.

Ageing: 24 months in french and slavian oak cask and 12 months in bottle prior to release

Characteristics: Complex structure offering notes of wild berries, black cherry and liquorice combined with light spice and vanilla acquired during ageing in wood.

Typically austere on the palate, but warm and embracing, with extraordinary persistence and freshness in the finish.

Wine for a really long ageing (20-30 years), the best drinking temperature is about 18°C, served in large glasses.

Average age of the vines: 40 years



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