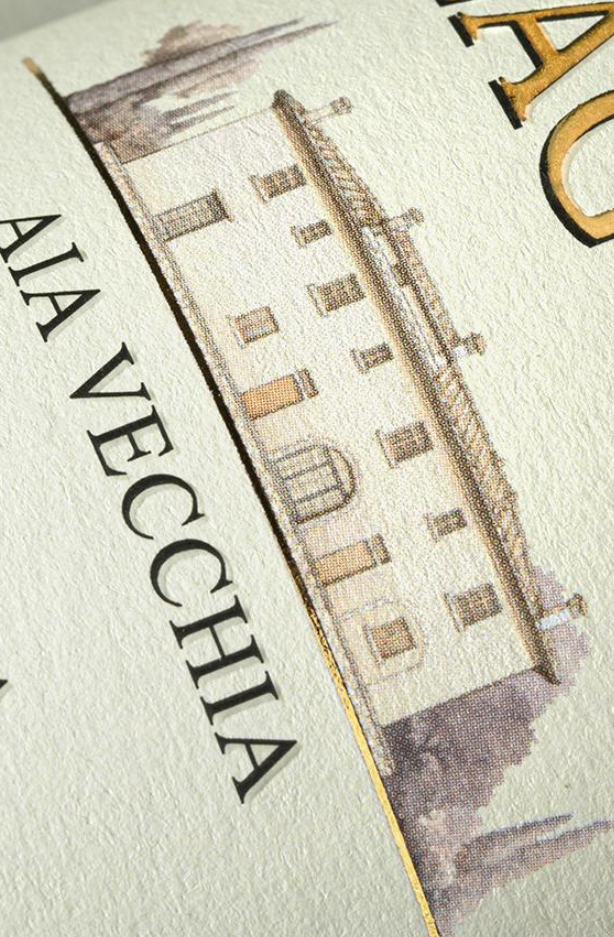


2018
GONNE

1998

2018
LAGGONNE



AIA VECCHIA

TOSCANA
2018

Winery

Aia Vecchia, the name of an old building situated in the Tuscan countryside between Bolgheri and Castagneto Carducci and next the Tyrrhenian coast, is the center of the winery today.

History

After generations in the wine sector, the Pellegrini family founded Aia Vecchia in 1996 with the mission to create a portfolio of small lot, high quality Super Tuscan blends.

1998

Lagone's first harvest in Bolgheri,
produced at the old family winery
with Tibor Gal

2000

Planted Merlot and Cabernet
Sauvignon vineyards on our property
in Maremma

2001

Purchased a new cellar in
Castagneto Carducci

2003

Lagone blend Merlot, Cabernet
Sauvignon and Cabernet Franc harvested
from both properties Bolgheri and
Maremma

2006

New winemaker Nicola Scottini joins the Aia
Vecchia family, Lagone's highest score
vintage 91pts and 6th in the Top 100 Value
Wines from Wine Spectator

2012

New Lagone label as it
appears today

2017

Lagone reaches 25 countries in
worldwide distribution

2014

Purchased a new property on the
"Strada del Vino" Bolgheri, planted
Cabernet Franc, Petit Verdot

2018

20th harvest for the production of
Lagone Igt Toscana

2020

Today we like to think of Lagone as a luxury for every day, a wine that
comes from the most prestigious area in Tuscany with an exceptional
ratio of quality to price

20 Anni
DI LAGONE



Lagone

IGT Toscana 2018

Region: Tuscany, Italy

Grapes: Merlot, Cabernet Sauvignon, Cabernet Franc

Ageing: In various types of oak barrels for 12 months;
aged six months in bottle

Provenance: Estate vineyards in Bolgheri and Maremma

Alcohol Percentage: 14°C

Serving temperature: 16° – 18°C

Tasting Notes: The 2018 vintage is characterized by its particularly harmonious and balanced profile. In the glass, the wine shows a dark ruby color. On the nose, the wine is delicate with notes of cherry fruit, vanilla, and herbs. On the palate, it is elegant with a silky texture, nice structure with flavors of plum, ripe cherries, wild berries and a hint of spice, followed by a lengthy and smooth finish that begs for food.

Serving suggestions: This wine is very versatile and would pair well with both red and white meats, pasta dishes with meat sauce and hard cheeses.





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