



# AIA VECCHIA

## AIA VECCHIA "LAGONE" TOSCANA IGT



### PRODUCER PROFILE

Winery Owner(s):  
The Pellegrini family

Winemaker:  
Nicola Scottini

Winery Founded:  
1996

Region:  
Tuscany

### WINE STORY

The flagship wine of Aia Vecchia, Lagone was created in 1998 by Tibor Gal, the famous winemaker who started at Aia Vecchia after having worked at Ornellaia. It was named after a little creek running between the vineyard and the villa. Made from international varieties in an area renowned for such "Super Tuscan" wines, Lagone is the wine that most represents the Aia Vecchia philosophy: the highest possible quality at a reasonable price.

### VINEYARDS & VINIFICATION

<b>VINEYARD LOCATION:</b>	Communes of Bibbona (near Bolgheri) and Orbetello (in Maremma)
<b>ELEVATION:</b>	100-150 meters
<b>SOILS:</b>	Sand, clay, and limestone
<b>TRAINING SYSTEM:</b>	Spur-pruned cordon (cordone speronato) and Guyot
<b>FARMING PRACTICES:</b>	Sustainable
<b>AGE OF VINES:</b>	17-23 years (planted 1995-2001)
<b>YIELD:</b>	7,500 kg per hectare
<b>GRAPES:</b>	60% Merlot, 30% Cabernet Sauvignon, 10% Cabernet Franc
<b>TYPE OF YEAST:</b>	Selected
<b>POST-FERMENTATION PROCEDURES:</b>	25 days of maceration, pumping over 4 times a day for the first 10 days, reducing to 2 times a day after fermentation is complete
<b>SECOND FERMENTATION:</b>	N/A
<b>MALOLACTIC FERMENTATION:</b>	Yes, in barriques
<b>FILTRATION:</b>	Microfiltration
<b>AGING CONTAINER:</b>	225-liter barriques of French and American oak; 30% new, the others up to 5 years old
<b>AGING TIME:</b>	12 months in barrique
<b>BOTTLE AGING TIME:</b>	3-6 months
<b>PRODUCTION:</b>	240,000 bottles per year
<b>VEGAN:</b>	Yes

### TECHNICAL DATA

<b>ALCOHOL:</b>	14.50%	<b>TOTAL ACIDITY:</b>	5 g/l
<b>RESIDUAL SUGAR:</b>	< 1 g/l	<b>EXTRACT:</b>	32 g/l