



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, predominantly Merlot, with Cabernet Franc and Cabernet Sauvignon. A true value "Super Tuscan", Lagone is the wine that most represents the Aia Vecchia philosophy: the highest possible quality at a reasonable price.

VINEYARDS & VINIFICATION

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

PRODUCER PROFILE

Winery Owner(s):

The Pellegrini family

Winemaker:

Nicola Scottini, Winemaker &
Daniel Schuster, Agronomist

Winery Founded:

1996

Region:

Tuscany

TECHNICAL DATA

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