



Aia Vecchia Lagone

Aia Vecchia shares its name with that of an old building, which is on the Pellegrini's property. The Pellegrinis founded Aia Vecchia in 1996, 170 acres in total, 118 acres are vineyard and 74 of which are under the Bolgheri DOC. Bolgheri is renowned for the premium wines that come from it's unique micro-climate.

The first vintage of Aia Vecchia's flagship wine, "Lagone," was produced in 1998. The family owns two separate vineyard sites, Magliano in Toscana and Montiano. The vineyards are planted with Merlot, Cabernet Franc and Cabernet Sauvignon, which are used to produce Lagone and Sor Ugo. The Lagone is a blend of 60% Merlot, 30% Cabernet Sauvignon and 10% Cabernet Franc. The 2013 vintage, and all previous vintages, have received rave reviews, including '13's 92 points from James Suckling. Decanting is not necessary, but it will benefit the wine to open slightly before enjoying. Serve by 2019 at room temperature, 18C.



Aia Vecchia Lagone

MERLOT, CABERNET SAUVIGNON, CABERNET FRANC
TUSCANY, ITALY
14.5% ALCOHOL
\$24

HOW IT LOOKS

Dark burgundy, the colour of wild, dark cherries.

HOW IT SMELLS

Expressive and interesting, there are lots of warm and savoury fruit aromas combined with rich confectionary and baking ingredients. In addition to the plum and ripe cherry, addictive vanilla, chocolate and coffee grounds.

FOOD PAIRING

We love gourmet burgers (who doesn't). Our team couldn't get enough of the prime rib burger, dressed with ricotta, sun-dried tomato and arugula, matched with this bottle!



HOW IT TASTES

Most profound, this is impeccably structured and mouth-filling. All the necessary components are there to carry the cherry-filled flavours. Solid acidity, sticky tannins and a long, dry finish that is filled with wild berries and bitter chocolate. James Suckling notes, "A rich, flavorful red full of ripe fruit and new wood. Full-bodied and intense but shows an underlying freshness and depth."

LOVE THIS WINE?

Limited quantities available, buy more today.