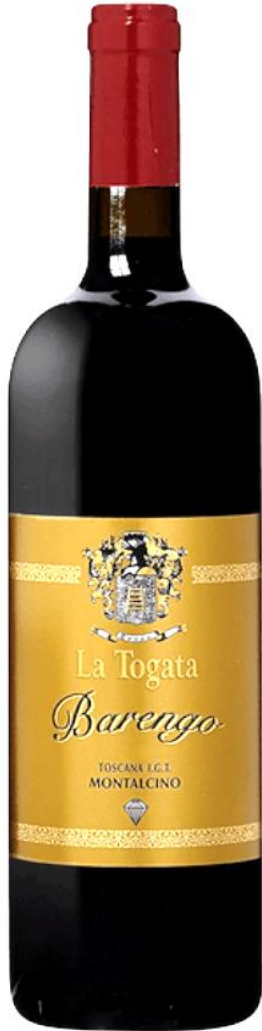




La Togata

Barengo IGT Toscana



- The Togata is owned by the Angel family, **a property of women: Jeanneth, Stephania, Vanessa and Azzurra**. The father Alberto is the winemaker.
- Vineyards are located in the south of Montalcino (**Lavacchio, Montosoli and Pietrafocai**) and wine cellars in the area of **S. Angelo in Colle**. The estate is now made up of a splendid villa, nineteenth-century type, with an impressive wine cellar carved into the rock. The vineyards are located at different heights, with exposure to the sun until sunset and are **older than 20 years**. The first vintage of the winery is 1990.
- Since 1999, the Riserva became part of the wine List of the Italian Parliament, and since 2006 is in the wine list of Vatican.

Varietal: 100% Sangiovese Grosso

Appellation: IGT Toscana

Production Zone: in the hills of Montalcino, at different heights and with a sun exposure until sunset. Average altitude: 250 mt s.l.m.

Soil: Tuffaceous clay, very rich in skeleton

Vinification: Grapes hand-picked at the end of September with a further selection. intensive extraxtion in the early stages of fermentation, followed by medium quiescent maceration on the marc

Maturation: 6 months in Slavonian oak barrels of various sizes. Minimum additional 3 months in bottle

Barengo is a fresh, joyous wine made with Sangiovese Grosso. The name means happiness, and with its gold label, it is **“the friend’s wine”**.



- *Ruby red of medium intensity with garnet nuances, limpid; The bouquet is ethereal with captivating scent, plums, tobacco and a marked minerality due to the soil. Smooth and well-structured it has notes of fresh ripe fruits.*
- *It is best suited for smoked meats, exotic pork dishes, pasta with rich savory sauces or roasted wild game dishes.*

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