



La Togata

Brunello di Montalcino DOCG



- 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: Brunello di Montalcino DOCG

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. Intense extraction in the early stages of fermentation, followed by long quiescent maceration on the marc

Maturation: Minimum 36 months in oak barrels from Slavonia, then rest in bottle before release for 12 months

La Togata Brunello di Montalcino, which in a few years has captured the **top rankings of major guides** and magazines all over the world, comes from vines that are at least 23 years old.



- *Intense ruby red with garnet reflexes. A full-bodied, well-balanced textured wine combines unique characteristics of grandeur and elegance with an intense and complex bouquet: ethereal and spicy fragrances, with light vanilla and flowery notes, cocoa, coffee, licorice, and hints of truffle. Persistent on the palate this wine extracts an astonishing smooth long finish.*
- *It is best suited for smoked meats, exotic pork dishes, pasta with rich savory sauces or roasted wild game dishes.*

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