



La Togata

Rosso 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: Rosso 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. Long vinification in stainless steel tanks at controlled temperature. Medium-long maceration on the marc with frequent pumping overs

Maturation: 12 months in oak barrels from Slavonia, then additional 4 months in bottle before release

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.



OLD VINES



SUSTAINABLE

- *Deep ruby red color with purple hues. The nose is full and persistent, with fruity notes well blended with woody scents. On the palate structured and important tannins, soft with persistent notes of fresh and ripe fruit.*
- *It is best suited for smoked meats, exotic pork dishes, pasta with rich savory sauces or roasted wild game dishes.*

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