



## La Togata Azzummeta Toscana Rosso TUSCANY (ITALY)

La Togata is a small family company with vineyards in the south of Montalcino (Lavacchio, Montosoli and Pietrafocai) and wine cellars in the area of S. Angelo in Colle. La Togata is owned by the Angel family, a property of women: Stephania, Vanessa and Azzurra. The company is also run by Ms. Jeanneth Angel, master of wine, with the help of her husband, the lawyer Danilo Tonon. Every stage of production is personally followed with the maximum attention and dedication. The goal is not to produce a wine like many, but a wine that can be appreciated and one where you can feel all the love and passion that this small company puts every day into producing it. The vineyards are in the hills of Montalcino, at different heights and with a sun exposure until sunset.

**Grapes:** Sangiovese, Syrah, Merlot

**Soil:** Tuffaceous clay, very rich in skeleton.

**Viticulture:** Wood ageing for 18 months in small French oak barrels (barriques). At least 6 months ageing in bottle.

**Alcohol:** 13.5 % vol.

**Appearance:** Dark ruby with purple hues

**Nose:** Macerated cherries, plums, vanilla with hints of forest

**Palate:** Cherries, plums, currants layered with tobacco and cedar box.

**Pairing:** Carpaccio, Saffron Spaghetti Bolognese, Braised Pork Belly, Grana Padano



## Tuscan Wine Region of Italy

**Climate:** The climate of Tuscany is fairly mild. The interior parts of the region have slightly harsher weather and receive more rain. This region is home to many microclimates due to the hills throughout the region.

**Tuscany** produces three of the most important Italian red wines: Chianti, Brunello di Montalcino, and Vino Nobile di Montepulciano. Each of these wines is produced using the Sangiovese grape. The other leading wines in the region are “**Super Tuscans**” or wines made in the region of Tuscany, but not adhering to any of the DOC laws.

Sangiovese is the leading grape used in the region, but there are also grapes used such as Merlot, Cabernet Sauvignon, and Canaiolo.