



La Togata Brunello di Montalcino D.O.C.G. 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. Their Brunello vineyards are more than 20 years old.

Grapes: 100% Sangiovese Grosso

Soil: Tuffaceous clay, very rich in skeleton.

Viticulture:

Alcohol: 14.5 % vol.

Appearance: Dark ruby

Nose: Vanilla, rose petals, ripe black berries

Palate: Rich and silky with notes of luscious dark cherry layered with liqueur notes. Elegant, very complex, stony, earthy.

Pairing: Wild boar ragu, salumi, Pecorino Toscano mushroom risotto.

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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.

Brunello di Montalcino D.O.C.G. Montalcino has one of the warmest and driest climates in Tuscany with the grapes in the area ripening up to a week earlier than in nearby Vino Nobile di Montepulciano and Chianti Classico. It is the most arid Tuscan D.O.C.G.

Brunello di Montalcino is made from 100% from Sangiovese. Traditionally, the wine goes through an extended maceration period where color and flavor are extracted from the skins. Following fermentation the wine is then aged in oak. Traditionally, the wines are aged 3 years or more “in botte”—large Slavonian oak casks that impart little oak flavor and generally produce more austere wines. The current aging requirements were established in 1998 and dictate that Brunellos are to be aged in oak for 2 years and at least 4 months in a bottle before release.