



**La Togata**  
**Brunello di Montalcino DOCG**  
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, along with the help of her husband. The goal is not to produce a wine like many, but a wine that can be appreciated with the love and passion emanating from the glass. The vineyards are in the hills of Montalcino, at different heights and with significant sun exposure. Their Brunello vineyards are more than 20 years old.

**Grapes:** 100% Sangiovese Grosso

**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.

**Pairing:** Wild boar ragu, Salumi, Pecorino Toscano mushroom risotto.



**Tuscan Wine Region of Italy**

Tuscany is the birthplace of the Italian Renaissance and the vine has always been an important aspect of the Tuscan economy. This area 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 Tuscan region, but not adhering to any of the DOC laws.

Montalcino has one of the warmest and driest climates in Tuscany with the grapes ripening up to a week earlier than in nearby villages.

The youngest of Italy's most prestigious wines, the first Brunello di Montalcino was bottled in 1865. It is made 100% from a specific Sangiovese clone. Traditionally, the wine goes through an extended maceration period where color and flavor are extracted from the skins. Following fermentation, the wine is aged in oak for a minimum of 2 years. The current aging requirements dictate that the wine may not be sold before January 1<sup>st</sup> of the 5<sup>th</sup> year following the harvest.

Regional info credit: GuildSomm, Wikipedia