

TECHNICAL SHEET

Brunello di Montalcino DOCG

LA TOGATA



Grape: Sangiovese



Nation: Italy



% Alcohol: 14,5%



Region: Tuscany, Montalcino (SI)



Vintage: 2019



Annual production: 40.000 bottles



PRODUCTION AREA: Montalcino (SI)

DENSITY FOR HECTARE: 5500.

ALTITUDE: average 250 m s.l.m.

SOIL: tuffaceous clay, very rich in skeleton.

TRAINING SYSTEM: bilateral and balanced cordon.

HARVEST: end of September.

AGEING: 36 months in Slavonian oak barrels of 80 hl

REFINING: 12/18 months in bottle.

COLOR: a very rich and dense red with garnet reflexes.

BOUQUET: intense and complex. Ripe fruit and wood.

TASTE: full-bodied with a solid core of ripe fruit and tannins.

SERVING TEMPERATURE: 18-20° C in goblet created for Brunello di Montalcino.

MATCHING FOOD: red meats, game, aged cheeses, and very structured dishes.



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VILDT



LAM