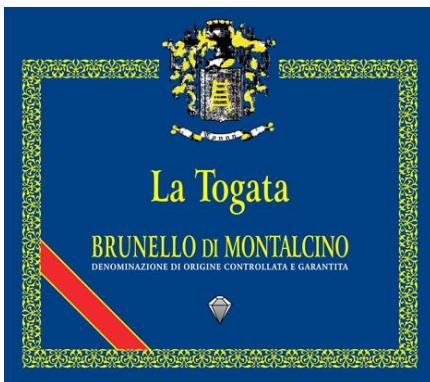


TECHNICALSHEET

# Brunello di Montalcino DOCG

## LA TOGATA



	<b>Grape:</b> Sangiovese		<b>Nation:</b> Italy
	<b>Alcohol:</b> 14,0%		<b>Region:</b> Tuscany, Montalcino (SI)
	<b>Vintage:</b> 2020		<b>Annual production:</b> 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.



OKSE

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LAM