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# IMPERO

## WINE DISTRIBUTORS

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### BRUNELLO DI MONTALCINO

LA TOGATA, BRUNELLO DI MONTALCINO D.O.C.G



#### APPELLATION

Montalcino - Tuscany, Italy

#### VARIETAL COMPOSITION

Large Sangiovese 100%

#### ALCOHOL CONTENT

14%

#### WINEMAKING

The vineyards are subject to a double thinning of bunches and harvest in end of September, average criterion in good vintages are three bunches of five. The grapes thus obtained are further selected in the cellar, processed according to the old tradition. Intense extraction in the early stages of fermentation, long quiescent maceration on the marc; at 33°C and maintained at high values until the racking. Ageing in wood lasts 36 months in Slavonian oak barrels. Bottle ageing for 12 months.

#### TASTING NOTES

Intense rubine colour with garnet reflexes, limpid. Ethereal, intense and complex bouquet. Full-bodied, well structured, austere and tannic in mouth.

#### FOOD PAIRING

Perfect with red meat, game and aged cheeses.



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