IMPERSON



BARENGO

LA TOGATA, BARENGO SUPER TUSCAN I.G.T

APPELLATION

Montalcino - Tuscany, Italy

VARIETAL COMPOSITION

Sangiovese 100%

ALCOHOL CONTENT

13.5%

WINEMAKING

Intensive extraction in the early stages of fermentation, followed by medium quiescent maceration on the marcs; maximum temperature rise up to 30 $^{\circ}$ C and allowed to drop

during the final fermentation. Ageing 6 months in

Slavonian oak barrels of various sizes.

Minimum 3 months ageing in bottle.

TASTING NOTES

Rubine red of medium intensity colour with garnet nuances, limpid.

Ethereal with captivating scent bouquet, plums, tobacco and a marked minerality due to the soil.

Smooth and pleasant in mouth.

FOOD PAIRING

All kind of dishes. Best with game meat, cured meats, salami, aged cheeses and Tuscan cuisine.



FOLLOW ME TO ITALY

www.imperowinedistributors.com
In exclusivity only for Impero Wine Distributors
Available in FL-SC-NC-VA-WV-MD-DC-MD-ME-TX-OH-CA