



GRAF TOGGENBURG

Alano, the faithful companion

A good friend, always at your side and ready to brighten every moment. Harmonious, balanced, uncomplicated. As constant as the wine culture of Tuscany and as refreshing as a summer's evening.



Alano is the Italian word for mastiff, since 1044 the heraldic animal of the Counts Toggenburg. Although the coat of arms has repeatedly been changed for historical reasons, one Toggenburg feature has remained a constant – the mastiff. With its size and strong physique, it watches over the family and its doings. This is why we decided once more to interpret the mastiff during the reorientation of the family business – in our new logo and on the label of the Alano wine from Poggio Rozzi.

WHY DOES THIS WINE MATCH THIS PERSONALITY?

This wine stands between the poles of dependability and an uncomplicated nature as a faithful comrade, like the mastiff, who in addition to its power is also known for its gentle, approachable character: it thus symbolises a classic Tuscan red wine, a Sangiovese, with a delightfully agreeable and uncomplicated nature.

I MOST ENJOY DRINKING ALANO...

with every meal and at any time of year: whether pizza, pasta or meat dishes – its pleasant, fresh and fruity character means this Sangiovese is always a winner that tastes refreshing as a summer's evening, not least because for me it is truly a simple wine in the very best sense. We have also now brought out its bright, vibrant ruby red colour on the new label.

THE ORIGINS OF ALANO

This Sangiovese Cuvee grows on the cool hillsides of the Vigna della Casa, Vigna del Virginio and Vigno del Cipresso vineyards, with widely different orientations and a wide variety of soils. The grapes are harvested by hand and carefully laid in. Fermentation is carried out at a controlled temperature with pure-culture yeasts in steel and concrete tanks. Malolactic acid conversion occurs partly during fermentation or immediately thereafter. This red wine is further improved by a short spell of some three months spent in barrique and tonneau-type casks.

GRAPE VARIETY Sangiovese, Canaiolo, Colorino

QUALITY LEVEL Rosso Toscano, Indicazione Geografica Tipica – IGT
EARNINGS approx. 5,500 kg/ha
ALCOHOL 13,5 %vol.

SERVING TEMPERATURE in summer months cooled to 15°C in colder months at 18°C

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