



GRAF TOGGENBURG

Ulrico , the sincere one

Combining tradition and the future with both elegance and sensitivity, all while staying true to itself. The character of Tuscany in pure form and a contemporary interpretation.



In 2004 Ulrich, Count Toggenburg, father of Count Eberhard, discovered and acquired the Poggio Rozzi winery. As an enthusiastic farmer and lover of Tuscany, he immediately recognised the “genius loci” and the potential of this rough diamond: his aim was to develop its beauty, step by step. This 100% Sangiovese is now dedicated to him – a piece of the true Tuscany for a great admirer and keeper of all its treasures.

WHY DOES THIS WINE MATCH THIS PERSONALITY?

As a pure Sangiovese, this wine too preserves a piece of Tuscany and guides its wine culture towards the future. For all its deep roots, it is an elegant wine that by no means refuses a contemporary interpretation: just like Ulrich Toggenburg, who has always cultivated his awareness of family tradition while himself remaining open to the future and new challenges.

I MOST ENJOY DRINKING ULRICO...

with a really good meat dish. It goes well with a fine steak such as a bistecca alla fiorentina or with game dishes and casseroles, which we all know and love from both Tuscany and South Tyrol. It is always a fine drinking experience and its character and accolades make it an asset for any delightful meal with friends and family.

THE ORIGINS OF ULRICO

The grapes for our Ulrico wine come from the higher locations of our estate: the Vigna del Poggino and the upper sections of the Vigna della Casa and Vigna del Cimitero vineyards produce wonderfully diverse and rich grapes from soils that can differ widely. The grapes are harvested by hand and very carefully laid in. Fermentation is carried out at a controlled temperature in steel or concrete tanks. Malolactic acid conversion occurs partly during fermentation or immediately thereafter. Our Chianti DOCG is further improved with a spell of some eight months in tonneau-type casks. After bottling, the wine is bottle-aged for at least one year.

GRAPE VARIETY Sangiovese

QUALITY LEVEL Chianti

Denominazione di origine controllata e garantita – DOCG

EARNINGS approx. 5,500 kg/ha

ALCOHOL 14,5 %vol.

SERVING TEMPERATURE in summer months cooled to 16°C in colder months at 18°C

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