



"La Torre" is a 10th century ancient medieval tower which characterizes the rural village of the Fattoria La Torre estate. The estate extends within the territory of San Gimignano between Florence and Siena in the heart of central Tuscany.

San Gimignano mainly developed in the first three centuries of the millennium, thanks to its favourable geographical position. In 1199 San Gimignano became an independent commune. It prospered from the production of saffron, wool, Greek wine, **Sangiovese** grapes and the indigenous **Vernaccia** grapes, which have since the Renaissance been considered to produce one of Italy's finest white wines.

During this prosperous period, every well off family built a tower to show its economic power; today, only 13 towers remain of the 72 from the fourteenth century and it has been named the "**Manhattan of the Middle Ages**".

Now we bring this prestigious wine to NY, thanks to the passion of the father and son of the Angiolini family. Enrico Angiolini carries on the love for the land (terrior) and its artistic expression. The father and now the son are collectors of art, particularly the "Macchiaioli school". This group's inspiration was based on reality "Verismo" with much of their work depicting Tuscan rural life. This was an inspiration for the **Rosso delle Chiacchere** label.

Twenty years ago Enrico Angiolini began a vineyard renewing program introducing some modern agronomic techniques while maintaining sustainable environmental methodology thereby guaranteeing a superior grape for a superior wine!



## VERNACCIA DI SAN GIMIGNANO D.o.c.g.

**Grape varieties:** 100% Vernaccia di San Gimignano

**Tasting Notes:** This traditional Tuscan wine originates in Vernaccia vineyards cultivated exclusively in the district of San Gimignano. It features a characteristic pale golden colour, and a fresh, delicate and harmonious bouquet, with mineral scents. Excellent as an aperitif, it pairs beautifully with all kinds of fish, white meat and mild cheese.



## GUINZANO SAN GIMIGNANO ROSSO D.o.c.

**Grape Variety:** Sangiovese 70%; Merlot 5%; Cabernet Sauvignon 25%

**Tasting Notes:** Made from a selection of Sangiovese, Merlot and Cabernet grapes, this wine matures in barriques for a minimum of twelve months. excellent structure, very deep ruby red colour and a harmonious flavour of forest fruits. Dry on the palate and slightly tannic, it is excellent paired with roast meats and traditional dishes. (Jancis Robinson 16/20; IWSC 2017 Bronze medal; Rod Philips 4 ½ star; Wine align 90 point)

IMPORTED BY:  
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FATTORIA "LA TORRE" LOCALITA' "LA VILLA"  
S. GIMIGNANO (SIENA)

## I BOSCHETTI ROSSO TOSCANA I.g.t



**Grape Varieties:** 95% Sangiovese;  
5% Canaiolo

**Tasting Notes:** A young wine with a traditional taste, obtained from the vinification of Sangiovese and Canaiolo grapes. With its ruby red colour, a dry taste and typical vinous and fruity bouquet; it is particularly well suited for everyday drinking with a lot of variety different food

## ROSSO DELLE CHIACCHERE TOSCANA I.g.t



Wine Inspired by one of the most representative Macchiaioli artist: Telemaco Signorini (1835 – 1901); The opera draws people's chat during midday hours in a Liguria village.

**Grape variety:** Cabernet Sauvignon 50%;  
Merlot 30%;  
Sangiovese 20%

**Tasting Notes:** Red and black berry fruit, herbs and mixed spice, provide a tang-laced river of sour cherry, red currant notes racing across the palate with great soft tannin structure. It's medium-bodied with good texture and racy, dry, tang-infused finish and aftertaste.

(wine current 89 point; Rod Philips 5/5)



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