



Villa
ILANGI



**GUARANTEED AND
TRANSPARENT
SUSTAINABILITY**
Certified organic
since 2018.

**WINEYARD
BIODIVERSITY**
Encourage
settlement of insect
pollinators through
the grassing of the
vineyard during all
the vegetative
phases.

**TERRITORY
PROTECTION**
Safeguard and
maintenance historic
vineyards and
territory.



**SOCIAL
COMMITMENT**
Development
projects in favor of
the community with
the goal of doing
business in a shared
and inclusive way.

**TRADITION,
RESEARCH AND
SUSTAINABILITY**
Be aware of the
impact generated by
own business in order
to implement
sustainable actions
aimed at preserving
the territory and its
history, for the future
generations.

**REDUCE – REUSE –
RECYCLE**
Giving impulse to the
circular economy by
adhering to projects
aimed at reducing
the waste produced
and choosing
packaging and
packing material that
respects the
environment.

Villa Ilangi Italy, Tuscany





- **Villa Ilangi Winery** is located on the rolling hills surrounding Firenze in the Chianti area.
- **Certified organic**, the family Cotellessa has been working for more than 60 years to share the wealth of knowledge about the local food and wine culture.
- The philosophy of Azienda Agricola Villa Ilangi, is to valorize the ampelographic richness of the land and combine the values of tradition with passion.

WINES:



VILLA ILANGI VERMENTINO



(temporary image)

100% Vermentino Grapes

Fresh, elegant, crisp with a great minerality.

Note white wildflowers, lemon peel and hint of citrus.

Plesantat the palate with a fresh acidity.



VILLA ILANGI “FONTEROSA” ROSE SPARKLING

100% Sangiovese

Method Charmat, Sangiovese spumante.

Fresh, elegant, with a pleasant perlage.

Note of ribes, fresh berry fruit. Great acidity and
minerality.

Persistent at the palate with a crisp finish.



VILLA ILANGI “IL FONTINO” TOSCANA ROSSO IGT

60% Sangiovese 30% Colorino 10% Canaiolo

After the hand selected harvest, two days of cold maceration followed by alcoholic fermentation at controlled temperature in stainless steel tanks, the wine aged for about 8 months in steel tank.

The wine has a bright ruby red, with note of cherries, slightly vegetable and finish of ripe red fruits
Quite intense flavor with the elegant soft tannins.



VILLA ILANGI “BOSSU” TOSCANA ROSSO IGT

70% Sangiovese 30% Merlot grapes

After the hand selected harvest, two days of cold maceration followed by alcoholic fermentation at controlled temperature in stainless still tanks, the wine aged for about 12 months French oak.

The wine has ruby red tending to garnet.

The bouquet has notes of ripe red fruits, vanilla, balsamic, spices.

Intense at the palate with persistent flavor of great complexity.



VILLA ILANGI CHIANTI RISERVA DOCG

90% Sangiovese 10% merlot

After the hand selected harvest, two days of cold maceration followed by alcoholic fermentation at controlled temperature in stainless still tanks, the wine aged for about 18-20 months French oak..

The wine has a Bordeaux color.

The bouquet is Intense with a slight hint of vanilla on the finish.

Intense, full and full-bodied flavor with delicate tannins.

Product Information:

Wine Code	Winery	Wine	Vintage	Case
R0001.1T19	Villa Ilangi	Sangiovese "Fontino" IGT	2019	750/ 12
R0001.2T15	Villa Ilangi	Supertuscan "Bossu` " IGT	2017	750/ 12
R0001.1T17	Villa Ilangi	Chianti Riserva	2019	750/ 6
Ro001.TNV	Villa Ilangi	Rosè " Fonterosa"	NV	750/ 12

