



LUNGAROTTI

AURENTE

Chardonnay di Torgiano DOC 2018

TENUTA DI TORGIANO



Type of wine: structured white aged in barrique.

Grape varieties: 100% Chardonnay harvested in the last decade of August. Pruning: double spurred cordon; planting density: 5000 vines/hectare (2,020/acre); yield: 5 tonnes/ha (2.02 tonnes/acre).

Soil type: on the slopes of the Brufa hillside; medium mix on rather deep layers of limestone.

Vinification: fermentation in barriques, after which it remains in barrique on the fine lees for 6 months. Periodical "bâtonnage". It is then aged a couple of years in bottle before release.

Colour: straw yellow with intense golden reflections.

Bouquet: ample and impressive in its aromatic complexity, with elegant hints of tropical fruit, banana and sage; light and balanced hints of oak and yellow blossoms.

Flavour: along with great structure, it has a delicate softness with vibrant acidity and a delicately fruity finish that is long on the palate.

Alcohol by volume: 13%.

Consumption: 14°-16°C (57-61°F).

Food affinities: excellent with creamed or truffle risotto, fish either roasted or with sauces, white meats in general, fricasseed lamb, and medium-aged cheeses, even those with strong flavours.

Focus: a wine with a strong and sunny temperament, it possesses a freshness that is unusual for a Chardonnay cultivated in central Italy, thanks to the soil where it is grown but also to the painstaking work done in the vineyard to arrive at harvest with perfect grape maturity and acidity which contribute to its long aging potential.

Anecdotes: the first vintage was in 1999 when it replaced another wine in the Lungarotti range: Chardonnay "I Palazzi", one of Italy's first whites to be vinified in wood, since 1982.

Label: the name recalls the Latin term for gold (*aurum*) and its preciousness, found in the wine's hue and in the concentration of its flavours and aromas.

Format: 750 ml; 1.5 litres.

Bottles produced: 15,000.