



LUNGAROTTI  
**DULCIS**  
Vino Liquoroso

FATTORIA DEL POMETO



**Type of wine:** vino liquoroso (fortified wine)

**Grape varieties:** traditional white varieties harvested in September-October. Planting density: 4000 vines/ha; yield: 12 tonnes/hectare

**Soil type:** medium mix, clayey-sandy, deep

**Vinification:** the must is treated using the fortified wine method, with the addition of alcohol which blocks the fermentation of the fresh must and maintains the sugar content of the must

**Colour:** brilliant, intense topaz

**Bouquet:** recalls orange blossoms, with a delicate scent of almond and candied fruit

**Flavour:** soft on the palate, it is warm and delicately alcoholic; finish is very long with notes of dried white fruit, apricot and fig

**Alcohol by volume:** 16%

**Consumption:** given the oxidation arising from the vinification process, the wine can be kept for very long; even after opening the bottle, it will keep well in the refrigerator for many months. Serve at room temperature or refrigerated

**Food affinities:** pear and ricotta in puff pastry with cream sauce, Umbrian almond cake, custard-based desserts, pies and dry biscuits ("biscotti"); thanks to its dry finish it also goes well with patés, soft cheeses, Gorgonzola and Roquefort

**Anecdotes:** in the past it was called Vin Santo but was changed to Dulcis following the EU directive on fortified wines n. 753/2002 that no longer allows the use of the name Vin Santo for fortified wines but only for DOC and DOCG passito wines.

**Label:** the engraving depicted on the label is part of the bas-relief decoration on a 16<sup>th</sup> century wafer iron on display in the Lungarotti Foundation's Wine Museum

**Format:** 375 ml; 750 ml

**Bottles produced:** 90,000