



LUNGAROTTI

RUBESCO RISERVA

Torgiano Rosso Riserva DOCG

TENUTA DI TORGIANO



Type of wine: long-aging red wine

Grape varieties: pure Sangiovese harvested at the beginning of September. Double spurred cordon;

Soil type: the Monticchio vineyard is located on Brufa hill and has a significant variety of soils, layers of clay fringes alternate with sandy layers, the latter being more frequent at mid- and lower-hill

Vinification: fermentation in stainless steel with 25-28 days of maceration on skins; wood aging in fine-grained oak barriques and barrels for about 12 months and then, 5 years aging in bottle

Colour: intense ruby red with violet nuances

Bouquet: elegant and complex, it recalls sour cherries and violets, with refined woody notes (cocoa and coffee); the finish is spicy, with pepper and cloves

Flavour: warm and velvety, with solid structure and complex, slightly balsamic fruitiness; lively and pleasantly fresh acidity, intriguing tannins; finish is long, with spicy closing notes

Alcohol by volume: 14.5%

Consumption: given the long stay in the bottle, decanting is recommended in order to fully appreciate its roundness; if kept in the proper conditions, average life-span is 30-35 years.

Serve at 16-18°C (61-64°F) in a large stem glass. Since the wine has been lightly filtered before bottling, it could present some sediment

Food affinities: dishes of refined international cuisine, fillet with pepper and mustard, squab with black truffles, roast beef with wasabi, and aged cheeses

Label: bas relief depicting the harvest, detail from the Fontana Maggiore, one of Italy's most beautiful 13th century fountains

Size: 750 ml