




LUNGAROTTI

SAN GIORGIO

Umbria Rosso IGT

TENUTA DI TORGIANO

Type of wine: red wine with ample structure for long aging

Grape varieties: equal parts of Cabernet Sauvignon and Sangiovese. Double spurred cordon; 4000-5000 vines/hectare; yield 5-6 tonnes/ha

Soil type: the Cabernet Sauvignon vineyard has pebbles with a medium mix and tends towards limestone on a tufa subsoil; the Sangiovese is from the same plot as Rubesco Riserva, the Monticchio Vineyard: clay layers alternating with sandy fringes in the lower part of the hillside

Vinification: fermentation in stainless steel with 25-28 days of maceration on skins. Barrique aging for 12 months, followed by at least 1 year in bottle

Colour: deep ruby red with violet nuances

Bouquet: intense, complex and ample, it reveals hints of red fruit and sweet spices.

Flavour: powerful structure with a hint of red fruit; great concentration and harmony, juicy with dense, warm tannins; very long and pleasantly fresh finish

Alcohol by volume: 14%

Consumption: if properly stored, it has long aging potential. Serve at 16-18° C (61-64°F) in a large stem glass.

Food affinities: pappardelle pasta with wild boar sauce, *salmi* of hare, roasted meat on skewers, aged cheeses

Label: Saint George and the Dragon, from the famous painting by Raffaello displayed in the *Gallerie degli Uffizi* (with the permission of the Italian Ministry of Cultural Heritage and Activities), a homage to the traditional feast of Saint George when propitiatory bonfires are still lit in the Torgiano vineyards with cuttings from the winter vine pruning

Size: 750 ml