



Welcome to our newsletter

June 2026

New Arrivals: Lungarotti Wine of Torgiano

Torre Di Giano 62

Straw yellow with cedar zest coloured streaks. Authentic and direct playing on nuances of fresh and fragrant fruit with rhythmic references to bitter orange, acacia and an early white peach. Gustatory sequence evocative of the time it is inspired by fresh entry with the layer of material supported by a good structure that occupies the palate only in the second instance and then retreats, discovering the incredible flavour, memory of the salty Pleistocene lake that covered the hills of Torgiano.

Food Pairing

Seafood: scampi cocktail, trout, seafood pasta;

Light starters: vol-au-vent, appetizers

Fresh, herb-driven dishes: broad beans, pecorino, wild herbs

Serving Tips

Temperature: serve well-chilled at 8–10°C. This range is explicitly recommended for Torre di Giano wines and keeps the citrus, peach and acacia notes bright while preserving the wine's brisk acidity.



Rubesco 62 Rosso di Torgiano DOC

Is Lungarotti's *heritage-inspired* Sangiovese from Torgiano, created to honour the first Rubesco vintage of 1962. It is a dynamic, contemporary Umbrian red built on freshness, juicy fruit and elegant tannins.

Colour: ruby red with purple hues

Aromas: violet, cherry, ripe blood orange, juicy, fragrant fruit

Palate: juicy attack; layers of fruit and depth; chewable but harmonious tannins; savoury, continuous finish

Food Pairing

Traditional 1962 pairings:

- Goose liver terrine
- Trasimeno bean salad
- Cinturello pork cracklings
- Tagliatelle with liver ragù
- Baked fillet with seasonal vegetables

Serving Tips

Serve at 16–18 °C, the recommended range for Rosso di Torgiano wines.

This keeps the wine vibrant while allowing the tannins to soften.



San Giorgio Umbria IGT Rosso 3 litre



A wine with ample, solid structure and very intense ruby red with garnet reflections. The aroma releases notes of cassis and bilberry and persistent plum jam, elegant, light oak with a background of cinnamon, cocoa and balsamic notes. The initial flavour is definitely concentrated, dense and fleshy with mature tannins that envelop the mouth with a long-lasting finish.

Food Pairing

It is a perfect match with roasted red meat, game and venison as well as sharp cheeses.

Serving Tips

Best served between 16-18 °C in large stem glass



Lungarotti is one of Umbria's most influential wine families, credited with putting the region on the global wine map. The winery is based in Torgiano, with additional estates in Montefalco, and is known for combining tradition, research, and cultural heritage.

Founded in the late 1950s by Giorgio Lungarotti, a pioneer of modern Italian oenology, the estate transformed Umbrian wine from local curiosity to international reference point. Today the company is led by Maria Grazia and her daughters Chiara and Teresa Lungarotti.

Lungarotti makes a wide range of wines from their Torgiano and Montefalco estates, including:

- **Rubesco Rosso di Torgiano DOC** – their signature wine, first produced in 1962.
- **Rubesco Riserva 'Vigna Monticchio' DOCG** – one of Italy's most respected Sangiovese-based wines.
- **Torre di Giano** whites (including the new 62 editions).
- Montefalco wines including **Sagrantino**.

Lungarotti is unusual among wineries for its deep cultural mission. Since the 1960s, the family has invested in wine related arts, history, and education. They founded:

- MUVIT – Wine Museum of Torgiano
- MOO – Olive and Olive Oil Museum - both are considered among Italy's most important cultural institutions dedicated to wine and olive oil.



Events: Lungarotti Wine Dinner

Melbourne: 1st June 2026

Sydney: 2nd June 2026

The Lungarotti Wine Dinner is sponsored by Il Mercante Wines and hosted by Francesco Zaganelli, Export Director at Lungarotti. The events were held in Melbourne and Sydney and featured premium wines from Umbria. Experience a meticulously curated food and wine journey and discover Lungarotti's flagship wines.



Melbourne:
Quando Quando Restaurant

Sydney:
Bambini Trust Restaurant

Two great nights showcasing Lungarotti wines.

Thank you to Francesco Zaganelli, Umbria, Italy.

Past Events: Gambero Rosso



Angelo from Il Mercante Wines with
Giuseppe from Velenosi
Estate, Marche, Italy



Natalino from Masciarelli
Estate, Abruzzo, Italy



Luigi from Via Napoli Pizzeria,
Antonio from Il Mercante Wines
and Lucio from Lucio Pizzeria

Past Events: The Italian National Ball 2026

Saturday
30th May 2026

