



TORGIANO



MONTEFALCO

CANTINE GIORGIO LUNGAROTTI SRL

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LUNGAROTTI



A CAMPAIGN FINANCED ACCORDING TO EC REGULATIONS N. 479/06





Wine: a great passion

Lungarotti is wine. And along with wine, the land, vines, work and creativity: a passion with a long history, beginning in Torgiano at the end of the 1950's and advancing with the Montefalco winery, founded more than a decade ago. In the world, Lungarotti is a synonym of Umbrian wine. It is distinguished by its bond with the territory and its dynamism in enhancing it, by respect for traditions and outlook towards the future. These are the "golden rules" of the two sisters, Chiara and Teresa, who guide it: quality, respect for the environment, research, innovation, social responsibility. Total quality can be reached only by starting in the vineyard: each wine is produced in dedicated vineyards and is calibrated according to soil type and microclimate in order to obtain the desired - not random - characteristics, both for the easy-to-drink wines and for the great "cru's". The most prized vineyards produce the premium-classic reserve wines of Tenute di Torgiano and Montefalco, as well as those under the Terre d'Umbria brand, whose blends represent a synthesis of this fascinating land. Be they classic or innovative, they all transmit the essence of Umbria and its quality of life.

Thanks to moderate use of wood aging and long bottle aging, these wines are elegant and harmonious, with a long potential for evolution: because quality is not only for the present but for always. Even at a time when few Italian products were exported, and Umbria was almost unknown in terms of wine production, Giorgio Lungarotti, one of the pioneers of the new Italian enology, began to put Torgiano on the world wine map.

Historical archives

Our goal has always been quality – Chiara and Teresa always stress this to guests visiting the winery – and the road is a long one that requires commitment and does not allow distraction: it starts in the vineyards and ends on the table. This held true half a century ago and still holds true today, with renewed vigour. Our own face is at stake – as was the face of our father – along with our name.

We are proud to have preserved a testimony of our history but we are also pleased to share it. The consistency of tradition, as seen in our historical vintage bottles, is the key of quality that connects them with the bottles produced today. In the historical archives, the "vault" for aging the great vintages of our reserve wines, we keep the Lungarotti bottles that are full of history. Important and elegant bottlings, they speak of that year's production and carry the memories of the vintage, memories that are made of the wine's evolution and of always-satisfied expectations. When these bottles leave the winery headed for the cellars of restaurants with important winelists, or of passionate wine collectors, they show our roots and the ability of each vintage to offer unique sensations and nuances.



TORRE DI GIANO "VIGNA IN PINO"

Bianco di Torgiano DOC
White with ample structure

Grape varieties

Trebbiano (70%)
Grechetto (30%)

Vinification

Cryomaceration in stainless steel. Fermentation: in barrique (30%) and stainless steel (70%). Aging: 3 months in barrique and 6 months in bottle

Serve

12-14°C (54-57°F)

Format

750 ml; 1500 ml



RUBESCO RISERVA "VIGNA MONTICCHIO"

Torgiano Rosso Riserva D.O.C.G.
Full-bodied red

Grape varieties

Sangiovese (70%)
Canaiolo (30%)

Vinification

Fermented in stainless steel
Aging: 1 year in barriques and over 3 years in bottle

Serve

16-18°C (61-64°F)

Format

750 ml; 1500 ml; 3000 ml



AURENTE

Umbria Chardonnay IGT
White with ample structure

Grape varieties

Chardonnay (50%)
Grechetto (10%)

Vinification

Cryomaceration in stainless steel. Fermentation: in barrique. Aging: 6 months on lees in barrique with batonnage and 8 months in bottle

Serve

12-14°C (54-57°F)

Format

750 ml; 1500 ml



SAN GIORGIO

Umbria Rosso IGT
Red with robust structure

Grape varieties

Cabernet Sauvignon (50%)
Sangiovese (40%) Canaiolo (10%)

Vinification

Fermented in stainless steel. Aging: 12 months in barriques and more than 3 years in the bottle

Serve

16-18°C (61-64°F)

Format

750 ml; 1500 ml; 3000 ml



LUNGAROTTI BRUT

VSQ
Classic Method Spumante, Vintage

Grape varieties

Chardonnay (50%)
Pinot Nero (50%)

Vinification

36 months in bottle for second fermentation; 40-45 days of manual riddling on purpites. 1 month neck-down; disgorgement. 3 months of bottle aging

Serve

10°C (50°F)

Format

750 ml; 1500 ml



TORVETO

Umbria Bianco IGT
Structured White

Grape varieties

Chardonnay (50%)
Pinot Nero (50%)

Vinification

Cryomaceration and fermentation in stainless steel. Aging: 2 months in barrique and several in bottle

Serve

12-14°C (54-57°F)

Format

750 ml; 1500 ml



TORALCO

Umbria Rosso IGT
Structured red

Grape varieties

Cabernet Sauvignon (50%)
Merlot (30%) Sagrantino (20%)

Vinification

In stainless steel
Aging: 10 months in barrique and 7 in bottle

Serve

16°C (61°F)

Format

750 ml; 1500 ml



SAGRANTINO

Sagrantino di Montefalco D.O.C.G.
Robustly structured red

Grape varieties

Sagrantino 100%

Vinification

Fermented in stainless steel
Aging: 12 months in small barrique and 20 months in bottle

Serve

16-18°C (61-64°F)

Format

750 ml; 1500 ml



SAGRANTINO PASSITO

Montefalco Sagrantino Passito D.O.C.G.
Red passito wine

Grape varieties

Sagrantino 100% naturally dried for 2 months on trellises

Vinification

In stainless steel
Aging: 15 months in small barrique and 15 months in bottle

Serve

14°C (57°F)

Format

375 ml