




LUNGAROTTI

BRUT ROSE'

Vino Spumante Metodo Classico
TENUTA DI TORGIANO

Type of wine: Brut Rosé spumante dosé, classical method

Grape varieties: Pinot Grigio and Sangiovese harvested late August to early September; pruning: spurred cordon; planting density: 4000-5000 vines/ha (1,620 -2,020/acre) average yield: 8 tonnes/ha (3.24 tonnes/acre).

Vinification: tirage in the spring following harvest. This classical method is medium-to-long in duration with 18 months of bottle fermentation and remuage for 45 days; the wine then remains one month neck-down before disgorgement, with a further 2 months aging before release.

Dosage at disgorgement: 5 gr/litre.

Colour: clear, brilliant onion-skin colour, persistent perlage with extremely fine bubbles.

Bouquet: mellow and fragrant, the first notes have hints of bread crust, wisteria and rose, followed by a delicate scent of hazelnut.

Flavour: vibrant freshness and a decisive almond-like tone, with delicate and long-lasting effervescence; as it progresses, flavour becomes enveloping with a light mineral touch on the palate.

Alcohol by volume: 12.50%.

Consumption: serve at 8°-10°C (46-50°F).

Food affinities: very fine pink bubbles for a fashionable aperitif or for continuing throughout the meal. Perfect with smoked salmon, beef carpaccio, foie-gras, appetizers, aged charcuterie, sushi, sashimi and tempura.

Focus: for this wine as well as our Millesimato and Extra Brut 60 mesi Millesimato we always recommend the use of large stem glasses and not flute glasses.

Anecdotes: Pinot Grigio was introduced to Umbria by Giorgio Lungarotti in the first half of the 1970s and for many years was only vinified without skins for young, fresh wines. In 2010 we wanted to try vinifying it with skins and blending it with Sangiovese which provides support with its freshness.

Format: 750ml; 1500 ml.

Bottles produced: 10,000.