



LUNGAROTTI

## TORRE DI GIANO

### Vigna Il Pino

Bianco di Torgiano DOC 2008

TENUTA DI TORGIANO



**Type:** structured white wine with barrique aging

**Grapes:** 70% Trebbiano and 30% Grechetto harvested in crates in September. Double Guyot; 4000 vines/ha; yield: 9000kg/ha

**Vineyard:** “Il Pino”, hillside vineyard at about 270 metres a.s.l.; Western exposure

**Soil type:** the vineyard is located on the medium–high portion of the Brufa hillside with clayey soil, medium depth and limestone subsoil

**Vineyard area:** 3 hectares

**Vinification:** after cryomaceration, 30% is fermented and aged on the lees in barrique for 3 months; the remaining 70% is fermented in stainless steel; the blend is then barrel aged until the following spring. Released on the market about 1 year from the harvest

**Colour:** straw yellow of good intensity, with brilliant greenish reflections

**Bouquet:** good complexity, fruity and harmonious, with obvious hints of acacia flowers, thyme, star anise and coconut; light note of exotic fruits on the finish

**Flavour:** elegant gustative impact, medium body and with a delicately citrusy acidity; fruity and persistent finish, slightly mineral in closing

**Alcohol by volume:** 12.5%

**Consumption:** if stored properly, aging potential is long. Serve at 12°–14°C (54–57°F), in large stem-glass

**Food Affinities:** dishes of haute cuisine, particularly fish and seafood; it is also particularly indicated for pasta and soups, risotto – especially if truffle-based – vegetable flans and white meats in general

**Focus:** a “single vineyard” wine from native varietals, this is a wine for connoisseurs; it was one of the first barrique-aged wines of Italy, produced as early as the 1970’s before the recent trends; its merit is the great balance without excessive wood aging, guaranteeing excellent drinkability

**Anecdotes:** the name recalls Torgiano’s Roman origins testified by the tower dedicated to the double-faced god, Giano, or Janus

**Label:** a bas-relief depicting the harvest, detail from Perugia’s Fontana Maggiore, one of Italy’s most beautiful 13<sup>th</sup>-century fountains

**Format:** 750 ml; 1500 ml

**Bottles produced:** 20,000

