




LUNGAROTTI

L'UM

Umbria IGT Rosso 2022

TENUTA DI TORGIANO

Type of wine: medium-bodied structured red.

Grape varieties: Merlot and Sangiovese harvested mid-September. Pruning: spurred cordon; planting density: 4000 - 5000 vines/hectare (1,620-2,020/acre); average yield: 9.5 tonnes/ha (3.84 tonnes/acre).

Soil type: medium mixture; tending toward clayey and deep for the Merlot; looser mixture for the Sangiovese.

Vinification: fermentation in stainless steel at controlled temperature (26°C/79°F) with brief maceration; daily pumping over and racking after 18 days; refined 8-10 months in barrique, then in bottle before release on the market.

Colour: brilliant and intense ruby red with violet hues.

Bouquet: complex and warm with notes of marasca and black cherries, as well as brandied fruit; delicate hints of coffee, cocoa and sweet spices.

Flavour: good structure supported by fresh acidity and harmonious tannins; the finish hints at fresh red fruit, with persistent and pleasant softness.

Alcohol by volume: 14%.

Consumption: serve at 16°C (61°F).

Food pairings: a modern and lively wine, ideal for creative pairing with dishes from many different gastronomic cultures, from goulash to "caciucco" fish stew, from barbecued pork or lamb to pastrami, pizza, quiche and naturally, cheeses with medium aging.

Focus: a modern and versatile wine, it owes its soft fragrance to the Merlot and its freshness and complexity to the Sangiovese.

Anecdotes: the name – L'UM – comes from the first letters of "L'Umbria", the same as in LUNGAROTTI: once again, this stresses our company's strong bond with our land.

Label: the image is that of a "Satyr" from the 18th-century sanguine drawing by Gilles de Ville on display at the Wine Museum of Torgiano, Lungarotti Foundation

Format: 750ml, 1.5 litres.

Bottles produced: 120,000.