


LUNGAROTTI

AURENTE

Umbria Chardonnay IGT 2007

TENUTA DI TORGIANO



Type of wine: structured white aged in barrique

Grape varieties: 90% Chardonnay and 10% Grechetto harvested at end of August–beginning of September. Double Guyot for Grechetto and double spurred cordon for Chardonnay. 5000 vines/hectare; yield 4000 kg/ha

Soil type: mid–hill vines, tendentially loose, sandy on a rather deep limestone subsoil

Vinification: fermentation in barriques, after which it remains in barrique on the lees for 6 months. Periodical “bâtonnage”. It is then aged 8 months in bottle before release at about 1 year after harvest

Colour: straw yellow with lovely, intense golden reflections

Bouquet: rich and elegant hints of white fruit, banana, peach, pineapple and light woody nuances of white chocolate and butter. Elegant olfactory complexity with noteworthy persistence

Flavour: opens on a refined note of fresh and sapid fruit with a lovely citrusy acidity. A long finish with excellent persistence

Alcohol by volume: 13.5%

Consumption: if stored well, it has long aging potential. Serve at 12°–14°C (54–57°F) in a large stem glass

Food affinities: excellent with creamed or truffle risotto, fish either roasted or with sauces, white meats in general and aged cheeses, even those with strong flavours

Focus: proud of its Umbrian nature, it has a strong and sunny temperament. The 10% of Grechetto is fundamental for “rounding out” the Chardonnay, accentuating its Umbrian character

Anecdotes: the name recalls the preciousness of the gold found in the wine’s reflections and in the concentration of its flavours and aromas

Format: 750 ml; 1500 ml

Bottles produced: 15,000