



LUNGAROTTI

LUNGAROTTI BRUT

V.S.Q. Millesimé 2006

TENUTA DI TORGIANO



Type of wine: Brut spumante dosé, classical method, millesimé

Grape varieties: 50% Chardonnay and 50% Pinot Nero harvested at the end of August–early September. Spurred cordon

Vinification: the classical method requires many months and strictly follows the rules of classical spumante production, with 36 months of bottle fermentation and manual shaking on pupitres for 45 days; the wine then remains one month neck-down before disgorgement and a further 3 months before release

Colour: intense straw yellow with golden reflections; very fine and persistent perlage and extremely fine bubbles

Bouquet: elegant complexity, it recalls almonds, hazelnuts and a light expression of bread crust; very intense with a floral finish

Flavour: enveloping with delicate and persistent effervescence, fruity and well-structured with fresh and clean acidity; the finish leaves a light citrusy note

Consumption: preferably consumed fresh but can also keep for a few years in bottle. Serve at 8°–10°C (46–50°F) in champagne flute

Alcohol by volume: 12.5%

Food affinities: an excellent aperitif, it can also be a unique choice for an entire meal

Focus: the character deriving from the Umbrian habitat and the long, careful vinification make this a product highly sought-out by a discerning public

Anecdotes: Spumante production in Umbria goes back only to the early 1980's but a careful selection of soils and microclimate for producing grapes with good acidity have resulted in a product that matches those of the more renowned production areas

Format: 750ml; 1500 ml

Bottles produced: 28,000