



LUNGAROTTI

GIUBILANTE

Rosso dell'Umbria IGT 2006

TERRE D'UMBRIA



Type of wine: structured wine for medium to long aging

Grape varieties: Sangiovese, Merlot and Syrah in equal parts harvested in September–October. Spurred cordon; 4000 vines/hectare; yield 6000 kg/ha

Soil type: mixed due to the varied vineyard locations, generally low-vigor with medium depth

Vinification: stainless steel fermentation with skin contact of 15–20 days. Barrique aging for 8 months and just over one year in bottle after a light filtration

Colour: deep ruby red with violet nuances

Bouquet: good complexity and ample olfactory range: liquorice, cinnamon, pine resin and sweet tobacco with a decisive finish of red jam and black cherry

Flavour: elegant and very enveloping initially, it has good alcohol content, a lovely hint of red fruit and a balsamic touch, soft and dense tannins. The finish is delicate and very persistent

Alcohol by volume: 14%

Consumption: thanks to its fresh and intense bouquet, it should be drunk at cellar temperature and needs not be opened in advance. Serve at 16°C (61°F)

Food affinities: very versatile in the food pairings; thanks to its particularly soft tannins it matches well with cuisines of the most diverse gastronomic cultures

Focus: highly appreciated also by the female palate, it is attractive and youthful, exuberant and joyous

Anecdotes: a perfect wine for an evening of creative cuisine

Label: the name and the wine live up to its name and the image on the label, from an oil painting by Piero Dorazio, 1988

Format: 750 ml

Bottles produced: 25,000