



LUNGAROTTI

SAN GIORGIO

Umbria Rosso IGT 2005

TENUTA DI TORGIANO



Type of wine: robust red wine for long aging

Grape varieties: 40% Sangiovese, 10% Canaiolo and 50% Cabernet Sauvignon harvested in the second half of September. Double spurred cordon; 4000-5000 vines/hectare; yield 4500 kg/hectare

Soil type: the Cabernet Sauvignon vineyard has pebbles with a medium mix and tends towards limestone; the Sangiovese and Canaiolo vineyard is clayey-sandy with limestone subsoil

Vinification: fermentation in stainless steel with 15-20 days of maceration on skins. Barrique aging for 12 months, followed by 36 months in bottle after a light filtration. Released on the market 4-5 years from harvest

Colour: very deep ruby red with intense purple nuances

Bouquet: intense, complex and ample, it reveals hints of red jam and sweet spices; the finish has a pleasant balsamic touch on a lightly mentholated background

Flavour: powerful structure with a pronounced hint of red fruit; great concentration and harmony, juicy with dense, warm tannins; very long finish, pleasantly fresh

Alcohol by volume: 13.5%

Consumption: if properly stored, it has long aging potential; given the long bottle aging, decanting is recommended. Serve at 16-18° C (61-64°F) in a large stem glass

Food affinities: a perfect match with red meat roasts, game and sharp cheeses

Focus: the first "Superumbrian", created in 1977. It is distinguished by the impression given by the Sangiovese rather than the Cabernet Sauvignon

Anecdotes: the bottle bears the signature of Giorgio Lungarotti whose continuous desire to experiment brought him to try Cabernet Sauvignon, at the time an uncommon varietal

Label: Saint George and the Dragon, from the famous painting by Raffaello displayed in the Louvre, a homage to the traditional feast of Saint George when propitiatory bonfires are still lit in the Torgiano vineyards

Format: 750 ml; 1500 ml; 3000 ml

Bottles produced: 30,000