




LUNGAROTTI
DULCIS
Vino Liquoroso

FATTORIA DEL POMETO

Type of wine: vino liquoroso (fortified wine).

Grape varieties: traditional white varieties harvested in September and early October.

Soil type: medium mix.

Vinification: the must is treated using the fortified wine method, with the addition of alcohol which blocks the fermentation of the fresh must and maintains its sugar content.

Colour: glossy, intense topaz.

Bouquet: recalls orange blossoms, with a delicate scent of almond and candied fruit.

Flavour: soft on the palate, it is warm and delicately alcoholic; finish is very long with notes of dried white fruit, apricot and fig.

Alcohol by volume: 16%.

Consumption: given the oxidation arising from the vinification process, the wine can be kept for very long; even after opening the bottle, it will keep well for many months in a cool place. Serve at room temperature or refrigerated.

Food affinities: pear and ricotta in puff pastry with cream sauce, Umbrian almond cake, custard-based desserts, pies and dry biscuits ("biscotti").

Anecdotes: in the past it was called Vin Santo but was changed to Dulcis following the EU directive on fortified wines n. 753/2002 that no longer allows the use of the name Vin Santo for fortified wines but only for DOC and DOCG passito wines.

Label: the engraving depicted on the label is part of the bas-relief decoration on a 16th century wafer iron on display in the Lungarotti Foundation's Wine Museum

Format: 375 ml; 750 ml

Bottles produced: 90,000.