



LUNGAROTTI

# RUBESCO RISERVA

## Vigna Monticchio

Torgiano Rosso Riserva DOCG 2017

TENUTA DI TORGIANO



**Type of wine:** red with great structure and elegance for long aging.

**Grape varieties:** pure Sangiovese harvested in the last decade of September. Pruning: double spurred cordon; planting density: 4000 - 5000 vines/hectare (1,620-2,020/acre); yield: 4 tonnes/ha (1.62 tonnes/acre).

**Vineyard:** "Monticchio" vineyard, situated on the Brufa hillside at 300 metres (985 feet) above sea level; Western-Southwestern exposure. It covers 15 hectares (37 acres), of which only 10 (25 acres) have been utilized to produce Rubesco Riserva "Vigna Monticchio" 2017.

**Soil type:** the land is of lacustrine origin and has a significant variety of soils: layers of clay alternate with sandy layers, the latter being more frequent at the lower part of the vineyard.

**Vinification:** fermentation in stainless steel at controlled temperature (26°C/79°F) with 25-28 days of maceration on skins; wood aging in fine-grained oak barriques and 50 HI (1320 gallons) barrels for about 12 months followed by 3 years aging in bottle.

**Colour:** intense and lively ruby red.

**Bouquet:** releases intense notes of sour cherries small red fruit, liquorice and a mineral background of refined elegance.

**Flavour:** right from the start, flavour is powerful with great concentration and releases a clear hint of red jam, closing in a finish with particularly persistent tannins.

**Alcohol by volume:** 14.00%

**Consumption:** Serve at 16-18°C (61-64°F). Given the long stay in bottle, decanting is recommended in order to fully appreciate its roundness and elegance; if kept in the proper conditions, its life-span can easily surpass 50 years.

**Food affinities:** dishes of refined international cuisine, fillet with pepper and Japanese mustard, squab with black truffles, wasabi roasted beef, Peking duck, guinea hen "alla ghiotta", roast-beef, aged cheeses.

**Focus:** a special selection of Rubesco from the Monticchio vineyard ever since its first harvest in 1964, this is Lungarotti's flagship wine all over the world. Considered one of Italy's best red wines, it truly epitomizes Umbria, its rolling hills and its people, with a unique balance between strength and elegance. Produced only in the best vintages.

**Anecdotes:** Rubesco is a Lungarotti trademark deriving from the Latin verb "rubescere", to blush (with joy).

**Label:** bas-relief depicting the harvest, detail from the Fontana Maggiore, one of Italy's most beautiful Medieval fountains.

**Format:** 750 ml; 1.5 litres; 3 litres.

**Bottles produced:** 40,000.