




LUNGAROTTI

RUBESCO

Rosso di Torgiano DOC 2020
TENUTA DI TORGIANO

Type of wine: medium-bodied red wine.

Grape varieties: Sangiovese and Colorino harvested in the second half of September. Pruning: double spurred cordon; planting density: 4,000-5,000 vines/ha (1,620-2,020/acre); average yield: 8 tonnes/ha (3.64 tonnes/acre).

Soil type: medium mix with a looser structure on the higher hillsides; medium depth with good structure and a limestone subsoil.

Vinification: stainless steel fermentation at controlled temperature (26°C/79°F) with 15 days of skin contact, refined one year in casks and one in bottle, after a light filtration.

Colour: deep ruby red with light violet reflections.

Bouquet: delicate and with good intensity, elegant complexity with hints of pepper, cinnamon and tobacco; background notes of red-fruit jam and violet.

Flavour: a wine with solid structure and superb concentration, it evolves with fresh acidity; austere, balanced tannins with a fruity and slightly mineral finish.

Alcohol by volume: 13.5%.

Consumption: Serve at 16-18°C (61-64°F).

Food affinities: T-bone steak, BBQ with spicy sauce, beef fillet with balsamic condiment and extra virgin olive oil, roast beef with roast potatoes, stewed eel, eggplant caponata, roast chicken, slightly aged cheeses (pecorino, parmigiano), traditional lasagne alla Bolognese, strangozzi pasta with red onion and cheek bacon, Köttbullar with lingonberry sauce. Thanks to its moderate body it is also excellent for preparing sauces.

Focus: a perfect wine for both every-day cuisine and for dishes of haute cuisine. A DOC wine since 1968, it is the Lungarotti wine that is most exported world-wide.

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

Label: the image on the label recalls the panel depicting the harvest from the Fontana Maggiore in Perugia, one of Italy's most beautiful Medieval fountains.

Sizes: 375 ml; 750 ml; 1.5 litres.

Bottles produced: 400,000.