


LUNGAROTTI
SAN GIORGIO
Umbria Rosso IGT 2016
TENUTA DI TORGIANO



Type of wine: red wine with ample structure for long aging

Grape varieties: equal parts of Cabernet Sauvignon and Sangiovese, harvested respectively at the beginning of October and end of September. Pruning: double spurred cordon; planting density: 4000-5000 vines/hectare; yield: 5-6 tonnes/ha

Soil type: the Cabernet Sauvignon vineyard has pebbles with a medium mix and tends towards limestone on a tufa subsoil; the Sangiovese is from the same plot as Rubesco Riserva, the Monticchio Vineyard: clay layers alternating with sandy fringes in the lower part of the hillside

Vinification: fermentation in stainless steel with 25-28 days of maceration on skins. Barrique aging for 12 months, followed by at least 1 year in bottle

Colour: deep ruby red with violet nuances

Bouquet: intense, complex and ample, it reveals hints of red fruit and sweet spices.

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

Alcohol by volume: 14%

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

Food affinities: pappardelle pasta with wild boar sauce, *salmi* of hare, roasted meat on skewers, aged cheeses

Focus: created in 1977 and one of the first great blends of Cabernet Sauvignon and Sangiovese, a true "Superumbrian" in which the Cabernet does not cover the Sangiovese but enhances its personality

Anecdotes: it bears the signature of Giorgio Lungarotti whose continuous desire to experiment led him to try Cabernet Sauvignon, which he introduced in Umbria in the late '50's to early '60's and was still an uncommon varietal in the mid-1970's

Label: Saint George and the Dragon, from the famous painting by Raffaello displayed in the *Gallerie degli Uffizi* (with the permission of the Italian Ministry of Cultural Heritage and Activities), a homage to the traditional feast of Saint George when propitiatory bonfires are still lit in the Torgiano vineyards with cuttings from the winter vine pruning

Format: 750 ml; 1.5 litres, 3 litres

Bottles produced: 15,000