



LUNGAROTTI  
TORRE DI GIANO

Vigna Il Pino

Bianco di Torgiano DOC 2017

TENUTA DI TORGIANO



**Type:** structured white wine with wood aging

**Grapes:** Vermentino, Grechetto and Trebbiano harvested between end of August and mid-September. Pruning: double Guyot; vine density: 4000 vines/ha; average yield: 4 tonnes/ha

**Vineyard:** “Il Pino”, mid-hill vineyard (about 230 metres above sea level); Western exposure

**Soil type:** the vineyard is located on the slopes of the Brufa hillside with clayey soil, medium depth and limestone subsoil

**Vineyard area:** 3 hectares

**Vinification:** following cryomaceration, 30% is fermented and aged on the lees in barrique for 3 months; the remaining 70% is fermented in stainless steel; the blend is then barrel-aged until the following spring. Released about one year from harvest.

**Colour:** straw yellow of good intensity, which over the years tends towards golden hues

**Bouquet:** good complexity with fruitiness (fruit salad, yellow peach and citrus fruit); finish is lightly floral with refined hints of woodiness

**Flavour:** elegant flavour, with a delicate, citrus-like acidity; notes of white fruits and persistent, sapid finish; slightly mineral in closing

**Alcohol by volume:** 13%

**Consumption:** particularly enjoyable upon release, usually 2-3 years following harvest; if stored properly, aging potential is unusually long despite being a structured white. Serve at 12°-14°C (54-57°F), in large stem-glass

**Food Affinities:** dishes of haute cuisine, particularly fish and seafood (lobster salad or grilled, scampi, sea bass in a salt crust); it is also particularly indicated for soups, risotto - especially if truffle-based – vegetable flans and white meats in general

**Focus:** this special selection of single-vineyard “Torre di Giano” from native varietals, is a wine for refined palates; it was one of the first barrel-aged white wines in Italy, produced since the early 1970’s anticipating more recent trends. Its merit is a wonderful balance without excessive wood aging, guaranteeing excellent drinkability

**Anecdotes:** the name recalls Torgiano’s Roman origins testified by the tower dedicated to the double-faced god, Giano, or Janus

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

**Format:** 750 ml; 1.5 litres

**Bottles produced:** 12,000