



# LUNGAROTTI

## TORRE DI GIANO VIGNA IL PINO

Bianco di Torgiano DOC 2021  
TENUTA DI TORGIANO

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

**Grapes:** Vermentino, Grechetto and Trebbiano harvested early September. Pruning: double Guyot and double spurred cordon; planting density: 4000-5000 vines/ha (1,060-2,020/acre); average yield: 6 tonnes/ha (2.43 tonnes/acre).

**Vineyard:** "Il Pino", mid-hill vineyard (about 230 m/755 feet above sea level); Western exposure.

**Soil type:** clayey soil, medium depth and limestone subsoil.

**Vinification:** following cryomaceration, 30% of the free-run juice, obtained from soft pressing, is fermented and aged on the fine lees in barrique for 3 months at controlled temperature (21°C/70°F); the remaining 70% is fermented in stainless steel. After blending – which takes place in the spring following the harvest – the wine is bottled and aged for 1-2 years before release on the market.

**Colour:** straw yellow of good intensity with hints of brilliant green, which over the years tends towards golden hues.

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

**Flavour:** the softness of linden-flower honey and sweetness of pear and jasmine accompany a delicate, citrus-like acidity; persistent and sapid closing notes; fresh and slightly mineral, almost saline, on the finish.

**Alcohol by volume:** 13.5%.

**Consumption:** serve at 12°-14°C (54-57°F). If stored properly, aging potential is unusually long for a white wine, albeit a structured one.

**Food Affinities:** pairs ideally with dishes of haute cuisine, particularly fish and seafood; it is also particularly indicated for soups, risotto - especially if truffle- or mushroom-based – onion soup, vegetable flans and white meats in general, Carbonara pasta.

**Focus:** a special selection of Torre di Giano from the "Il Pino" vineyard cru. It was one of the first barrel-aged white wines in Italy, produced since the early 1970s anticipating more recent trends. Its characteristic is the discreet presence of wood which limits itself to supporting the wine's structure, making it particularly pleasant for food pairings.

**Anecdotes:** the "Il Pino" vineyard's name originates from a large century-old umbrella pine which until the summer of 2020 was a landmark for this site, making it visible from afar.

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

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

**Bottles produced:** 10,000.