



LUNGAROTTI

TORRE DI GIANO

Bianco di Torgiano DOC 2024
TENUTA DI TORGIANO

Type of wine: young white.

Grape varieties: Vermentino, Grechetto and Trebbiano harvested the first week of September. Pruning: double Guyot and double spurred cordon; vine density: 4000-5000 vines/ha (1,620-2,020/acre); average yield: 7 tonnes/ha (2.83 tonnes/acre).

Soil type: clayey, deep, with good water retention and excellent structure.

Vinification: produced exclusively with free-run juice obtained from soft pressing, after a brief cryomaceration it is vinified in stainless steel at controlled temperature (16-17°C/61-63°F). Kept on the fine lees until bottling and at low temperature during the entire process, including storage of the finished product until shipment.

Colour: brilliant straw yellow with greenish reflections.

Bouquet: delicate, with long-lasting hints of white fruit (fruit salad, pear, peach) and citrus notes; fragrant and fresh with an almond-like finish.

Flavour: dry, with good structure, elegant initial impact and a fresh and fragrant evolution; pleasantly fruity with a lovely acidic vein and long-lasting with a refreshing finish and citrus notes.

Alcohol by volume: 12,50%.

Consumption: serve at 12-14°C (54-57°F) to fully enjoy its bouquet and flavour.

Food affinities: an excellent aperitif with bruschetta and crostini, it also elegantly accompanies pasta with vegetables, creamed soups with seasonal vegetables, fish -both raw and grilled- and seafood, rich salads, salad with octopus and potato, pasta with sardines, soft cheeses and charcuterie.

Focus: the first vintage of this wine on the market was the 1962; thanks to how it expressed the territory the Denominazione di Origine Controllata appellation was granted to Torgiano, together with Rubesco as the red counterpart; it was the fifth DOC appellation in Italy.

Anecdotes: the name recalls the origins of Torgiano, testified by the tower rebuilt on ancient Roman settlements and once dedicated to Janus (Giano) the double-headed god.

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

Format: 375 ml; 750 ml.

Bottles produced: 200,000.