



LUNGAROTTI

## VIN SANTO

Torgiano Vin Santo DOC 2010  
TENUTA DI TORGIANO



**Type of wine:** passito white wine for meditation.

**Grape varieties:** Trebbiano and Grechetto harvested late September in crates. Pruning: double Guyot; planting density: 4500 vines/ha (1,820/acre); yield: 6 tonnes/ha (2.43 tonnes/acre).

**Soil type:** medium mixture with very few stones and medium-structured clays; subsoil with drainage and medium depth.

**Drying:** drying on racks in ventilated fruit cellar until December.

**Vinification:** selection of berries, direct pressing in hydraulic vertical presses with a yield of 25%; slow fermentation in small oak barrels; aged 90 months in small oak barrels, of which 10% new.

**Colour:** amber with bright golden reflections.

**Bouquet:** intense aromatic notes that hint at apricots, dried figs and white jam; notes of honey and yellow flowers on the finish.

**Flavour:** balanced sugar concentration with slight citrus acidity and intense fruity notes; long finish with refined sweetness.

**Alcohol by volume:** 14.50%.

**Consumption:** if stored properly it has long aging potential; serve at 16°C (61°F).

**Food affinities:** aged and blue cheeses, foie gras as well as pastries, pies and apple strudel.

**Focus:** a wine for sipping meditatively from the Umbrian and Tuscan tradition. Quintessentially produced even by those possessing just a few vines in their garden, by putting their grapes to dry out on the wooden beams in the attic or spread out on straw trellises. In our Umbrian countryside Vin Santo was always served as a precious gift for guests and accompanied by the traditional "cialda" a thin, crispy local anise-flavoured wafer, as evidenced by the rich collection of wafer irons that illustrate their use over the centuries.

**Anecdotes:** the name Vin Santo (holy) originates from the fact that after aging in small chestnut wood barrels, the wine was traditionally bottled before Easter, during Holy Week.

**Label:** detail from a wafer iron, 16<sup>th</sup> century. Wine Museum, Lungarotti Foundation, Torgiano.

**Format:** 375 ml.

**Bottles produced:** 5,600.