



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/hectare; yield: 6 tonnes/hectare

Soil type: medium mixture with few stones and medium-structured clays; subsoil with drainage and medium depth; exposure: South / Southwest

Drying: drying on racks in ventilated fruit cellar for three months until December after the harvest

Vinification: selection of berries, direct pressing in hydraulic vertical presses; yield 25%; slow fermentation in small oak barrels

Refining: aged 60 months in small oak barrels, of which 10% are 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

Consumption: if stored properly it has long aging potential; serve at 16°C (61°F) in a medium-sized stem glass

Alcohol by volume: 14.5%

Food affinities: aged and blue cheeses, foie gras as well as pastries and pies

Focus: a wine for sipping meditatively, with a unique flavour and great typicity

Anecdotes: Vin Santo is an ancient tradition in central Italy, as shown by the Wine Museum in Torgiano which proudly displays a vast collection of wafer irons that illustrate its use and pairing with wafers, this special type of local biscuit

Label: detail from a wafer iron, 16th century. Wine Museum – Lungarotti Foundation, Torgiano

Format: 375 ml

Bottles produced: 5,600