


LUNGAROTTI

ILBIO

UMBRIA ROSSO IGT 2018



TENUTA DI MONTEFALCO



Type of wine: structured red wine for medium to long aging

Grapes: produced entirely with the organically-grown “king” of the varieties at Lungarotti Azienda Agraria in Turrina di Montefalco. Pruning: spurred cordon; planting density: 5000 vines/hectare

Soil type: medium mixture with light presence of rocks; subsoil with drainage and average depth. Southern exposure

Vinification: stainless steel fermentation with skin contact for 25 days; 10 months of refining in 3-ton casks followed by 6 months in bottle

Colour: intense and brilliant ruby red

Bouquet: good complexity and ample olfactory range: liquorice, cinnamon, pine resin, sweet tobacco, with a decisive finish of sweet spices and jam

Flavour: elegant and very enveloping at first sip, good alcohol content with a lovely hint of red fruits and a balsamic touch; soft and dense tannins. Finish is long-lasting with well balanced tannins

Alcohol by volume: 15%

Consumption: aging potential 8-10 years. Serve at 16 °C (61°F)

Food pairings: very versatile for pairing, thanks to the particularly soft tannins; it is perfect with cuisines of many different gastronomic cultures

Anecdotes: ever since the inception of this new wine, here at the winery we always referred to it as “il bio” – the organic (wine), so that is how we decided to call it

Label: the label depicts the land registry map of the Lungarotti Azienda Agraria's Montefalco Estate which is located along provincial road n. 445 that connects Montefalco with the sanctuary of Madonna della Stella. In the past, land registry maps used to list the principal elements of each farm (number of inhabitants and workers, crops, yields, etc.), so in a similar fashion we list the main characteristics of both the vineyard where we organically grow the grapes for *Ilbio*, as well as of the wine itself

Format: ml 750

Bottles produced: 20,000