




LUNGAROTTI

L'U BRUT

Vino Spumante Brut

TENUTA DI TORGIANO

Type of wine: brut sparkling wine, Charmat method with long refining period

Grape varieties: 100% Pinot Nero

Vinification: fermentation in temperature-controlled stainless steel vats; in the late spring following harvest, the wine undergoes second fermentation at 17°C for 10 days, followed by further refining on the yeasts for about seven months, all in pressure tank. This technique, called the “Charmat” method, grants softness and a full-bodied sensation to the wine

Colour: intense straw yellow, golden reflections, with a fine-bubbled and long-lasting perlage

Bouquet: delicately scented with light hints of yeast and citrus fruit

Flavour: dry, lively and harmonious with a very fine, clear and refreshing perlage

Consumption: Serve at 8°-10°C (46-50°F)

Alcohol by volume: 12.00%

Pairings: thanks to the characteristics of the Pinot Nero varietal, it is ideal for pairing with cold cuts and seafood crudités

Format: ml 750

Bottles produced: 12,000