

  
LUNGAROTTI

## EXTRA BRUT 60 MESI

Vino Spumante Metodo Classico 2014

TENUTA DI TORGIANO



A classical method, Extra-brut sparkling wine with a lovely brilliant golden colour enriched with a long-lasting perlage of precious bubbles. This spumante encompasses freshness and maturity, flavour and body, character and elegance, thanks to the long bottle-refining period of 60 months.

**Type of wine:** Brut spumante dosé, classical method; vintage

**Grape varieties:** Chardonnay and Pinot Nero harvested at the end of August. Pruning: spurred cordon; yield: 8.5 tonnes/ha

**Vinification:** the classical method requires many months: 60 months between second fermentation and refining in bottle, manual shaking on pupitres, disgorgement and a further aging before release. The dosage in true extra-brut style fully enhances what the vineyard has produced.

**Colour:** intense straw yellow with golden reflections; fine and brilliant perlage

**Bouquet:** intense and elegant floral hints (hawthorn, broom-bush, wisteria) followed by notes of custard, almond and a light scent of peanut butter in the background

**Flavour:** mellow, with a fine creaminess, it evolves into a pleasant softness and harmonious freshness, with hints of citron and candied fruit

**Consumption:** can also be kept for a few years in bottle. Serve at 10°C (50°F)

**Alcohol by volume:** 12.5%

**Food affinities:** excellent for accompanying an entire meal and particularly when paired with Umbrian charcuterie specialities, pasta dishes with seafood, fish, turkey, roast pork loin.

**Anecdotes:** this “Extra Brut 60 mesi” is the natural continuation of a history initiated in Torgiano in 1983 which opened the doors of Umbria to the production of top-quality spumante

**Format:** 750ml

**Bottles produced:** 500