


LUNGAROTTI

L'U

Umbria IGT Rosso 2019

TERRE D'UMBRIA



Type of wine: structured red

Grape varieties: Merlot and Sangiovese harvested mid- to late-September. Pruning: spurred cordon; planting density: 4000 - 5000 vines/hectare; average yield: 9-10 tonnes/ha

Soil type: medium mixture; tending toward clayey and deep for the Merlot; loose mixture for the Sangiovese

Vinification: fermentation in stainless steel with brief maceration; daily pumping over and racking after 18 days; refined 8-10 months in barrique, then in bottle before release on the market

Colour: brilliant and intense ruby red with violet hues

Bouquet: complex and warm with notes of marasca and black cherries, as well as brandied fruit; delicate hints of coffee, cocoa and sweet spices

Flavour: good structure supported by fresh acidity and harmonious tannins; the finish hints at fresh red fruit, with persistent and pleasant softness

Alcohol by volume: 13.5%

Food pairings: a modern and lively wine, ideal for creative pairing with dishes from many different gastronomic cultures, from tempura to goulash, or with hearty fish stew, barbecues, hamburgers, pork, lamb, pizza, quiche and naturally, cheeses. Serve at 16°C (61°F)

Focus: an intriguing blend of varieties which combine with harmony and synergy, uniting warmth, freshness and modernism

Anecdotes: the name – L'U – comes from the first letters of "L'Umbria", the same letters as in LUNGAROTTI: once again, this stresses our company's strong bond with our land.

Label: the image is inspired by the "satyr" in the 18th-century sanguine drawing by Gilles de Ville on display at the Wine Museum of Torgiano, Lungarotti Foundation

Format: ml 750, 1.5 litres

Bottles produced: 120,000