




LUNGAROTTI

L'UM
Umbria IGT Bianco 2023
TENUTA DI TORGIANO

Type of wine: fresh white.

Grape varieties: Vermentino and Chardonnay harvested end of August and mid-September respectively. Pruning: spurred cordon and Guyot; planting density: 4000 – 5000 vines/ha (1,620-2,020/acre); average yield: 9 tonnes/ha (3.64 tonnes/acre).

Soil type: medium mixture; tending toward clayey and deep.

Vinification: produced exclusively with free-run juice obtained from very soft pressing; following a brief cryomaceration it is vinified in stainless steel at about 16°C (61°F) and kept on the fine lees until bottling. Low temperature is constant all throughout the vinification.

Colour: brilliant straw yellow.

Bouquet: elegant and refined, with hints of white flowers, hazelnut and fresh fruit (peach and granny apple); the finish has a pleasant and fragrant citrus note.

Flavour: slightly sweet, with medium body, it is easy to drink and supported by particularly fresh fruitiness; long-lasting finish.

Alcohol by volume: 12,50%.

Consumption: Serve at 10-12°C (50-54°F).

Food pairings: very versatile, particularly suitable for fish soups (bouillabaisse, “brodetto”, or stew), chicken with curry, pasta and risotto with seafood, spaghetti with clam sauce, soups with legumes and richly flavoured salads. An excellent aperitif.

Focus: in the early 2000s we began experimenting with white varieties that could maintain good acidity levels despite the increasingly hot summers. Vermentino provided the best results and in 2004 we began planting it in our vineyards. In this wine the Vermentino blends with Chardonnay, introduced to Umbria by Giorgio Lungarotti in the early 1970s.

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

Label: the image is that of a “Satyr” from the 18th-century sanguine drawing by Gilles de Ville on display at the Wine Museum of Torgiano, Lungarotti Foundation.

Format: 750 ml; 1500 ml.

Bottles produced: 65,000.