




LUNGAROTTI
RUBESCO 62

Rosso di Torgiano DOC 2022
TENUTA DI TORGIANO

Dynamic and contemporary red that looks to its origins, to a time when red wines accompanied the table every day between juiciness, ease of drinking and depth of fruit, telling the slow life at the pace of people and banquets.

In the vineyards: Grape varieties: Sangiovese from the highest and most historic areas of the vineyard from which Rubesco has been produced since 1962. The harvest in this area of the hill is generally in the second half of September to allow the Sangiovese to reach full maturation while maintaining a balanced level of freshness.

Soil: medium texture, loose on the high hills, of medium depth, with good structure and calcareous subsoil Training: Double spurred cordon Density/ha: 4500

In the cellar: An essential job to maintain the characteristics of the terroir and of the vintage intact. Rubesco 62 is vinified in steel with short maceration on the skins which never exceeds 15 days and then continues with a light passage in barrels for less than 12 months.

In the glass: Emblematic expression of the Torgiano DOC and of the uniqueness of our Sangiovese between freshness, fruit, depth, matter and never-aggressive tannins.

Color: ruby red with purple hues

Perfume: classic and essential; never banal, it revolves around nuances of a juicy and fragrant fruit with an ascending spiral of violet, cherry, and ripe blood orange

Taste: the sip is dynamic, rightly textural and long without ever flaunting its delicate intensity. The attack is juicy, in the next step Rubesco 62 shows the layers of fruit and the depth, the volume in which the tannins give life to a chewable structure is perfectly in harmony with the savory finish and the continuity of drinking of this wine

At the table: In 1962: Goose liver terrine with toasted bread. Tagliatelle in a cake pan with liver ragù. Baked fillet with seasonal vegetables

In 2025: Trasimeno bean salad and Cinturello Pork "cracklings" from Orvieto. Cannelloni stuffed with guinea fowl with salmi bechamel. Charcoal Etruscan pork with Cannara red onion and purslane

At home: Song: Pregherò - Adriano Celentano

Film: Fumo di Londra - Alberto Sordi

Curiosity: Rubesco is one of the first Italian red wines to have had a name. It was Giorgio Lungarotti who asked his wife Maria Grazia to find a way to do justice to the importance of this wine. The name comes from Latin rubescere, or blushing (with joy), a true hymn to the banquet. Rubesco 62 goes from the blend of Sangiovese (90%) and Colorino (10%) to 100% Sangiovese, thus managing to better show the resilient side and historicity of the territory.

The number 62 on the label indicates 1962, the first official harvest in which Rubesco was produced, shortly thereafter the legendary Hugh Johnson wrote in reference to this wine: "Giorgio Lungarotti has drawn Umbria on the world wine maps".