



LUNGAROTTI

## TORRE DI GIANO 62

Bianco di Torgiano DOC 2024

TENUTA DI TORGIANO

Dynamic and contemporary white wine that looks back to its origins, to a time when white wines played between ease of drinking, layers of fruitness and the dining table without ever hiding their soul, telling the story of slow living at the rhythm of nature.

**In the vineyards:** Grape varieties: Trebbiano and Grechetto from the historic areas of the vineyard from which Torre di Giano has been produced since 1962. The harvest in this area of the denomination is generally at the beginning of September to allow the Grechetto to express its aromaticity and the Trebbiano to maintain its freshness and ease of drinking.

**Soil:** clayey, deep, capable of collecting important water reserves

Breeding: Double Guyot. Density/ha: 4000 Yield: 100-110 q/ha

**In the cellar:** U We perform an essential job in order to maintain the characteristics of terroir intact. Torre di Giano 62 is created exclusively starting from the free-run must of Trebbiano and Grechetto and is vinified in concrete.

**In the glass:** Emblematic expression of the Torgiano DOC and of the area's great vocation for balanced white wines.

**Colour:** straw yellow with cedar zest-coloured streaks.

**Nose:** authentic and direct, playing on nuances of fresh and fragrant fruit with rhythmic references to bitter orange, acacia and an early white peach;

**Taste:** gustatory sequence evocative of the time it is inspired by, fresh entry with the layers of material supported by a good structure that occupies the palate only in the second instance and then retreats discovering the incredible flavor, memory of the salty Pleistocene lake that covered the hills of Torgiano.

**At the table** In 1962: Scampi Cocktail. Vol au Vent with béchamel. Straw and Hay Tagliatelle. Chicken in Galantina with boiled potatoes, carrots and courgettes

In 2025: Pan nociato crostone with broad beans, pears and pecorino. Wholemeal strangozzi in smoked tench broth, chopped lemon. Marinated trout fillet, wild herbs and orchard tomatoes

**At home** Song: Quando, Quando, Quando - Tony Renis

Film: Il Sorpasso - Dino Risi

**Curiosità:** I The name of this wine is closely linked to that of the town of Torgiano. This derives from a tower present in Roman times and dedicated to the god Janus, then rebuilt in medieval times which is today its symbol, the Tower of Janus.

Torre di Giano 62 goes from the blend of Vermentino, Grechetto, and Trebbiano (introduced with the 2011 harvest) to one of Trebbiano and Grechetto, thus managing to show the origins of the denomination and the wine in a contemporary key.

The 62 indicates 1962, the first official harvest in which Torre di Giano was produced.