



**LUNGAROTTI**  
RADICI IN UMBRIA

**WINETASTE  
& TOUR**

**CONTACT**

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#radiciinumbria #vitalenta #rubesco

**SOCIAL**

Instagram:

[@lungarottiwine](https://www.instagram.com/lungarottiwine)

[@enotecalungarotti](https://www.instagram.com/enotecalungarotti)

[@museilungarotti](https://www.instagram.com/museilungarotti)

**INDIRIZZO - ADDRESS**

Torgiano

Viale G. Lungarotti 2 -06089

Umbria - ITALY



SPUMANTI



TENUTA POMETO



PROGETTO 1962



I CRU



TENUTA BRANCALUPO



## WINE, EVO OIL, FOOD, ART

*The Wine Taste & Tour at Lungarotti is a two-hour immersive experience focused on the wines that placed Umbria on the international wine map and the artistry behind their creation.*

### HISTORY

We will guide you through the heritage of our winery, the revolution of Italian winemaking, and the soul of our Umbria. With a seamless and engaging approach, we will unveil the Torgiano terroir through a journey of nature, wine, people, art and history.

### THE CELLAR

In the quiet darkness of our cellar rest iconic labels such as Rubesco Riserva Vigna Monticchio, San Giorgio, and Rubesco. A walk among the vats and barrels offers a unique insight into our winemaking philosophy, leading to the "cave" of vintage wines—one of Italy's most renowned wine libraries.

### TASTING EXPERIENCE

As the wines reveal their bouquet, we will share expert tips and insights on how to taste, pair, and select wines to enjoy at home with family and friends. Through our tastings, you will also discover the unique gastronomic treasures of the Umbrian territory.

## WINETASTE & TOUR

*Choose your experience*

### The Torgiano

- Cellar tour + tasting
  - 4 Wines: Tenuta Pometo + Progetto 1962
  - Bruschetta with Organic Extra Virgin Olive Oil & Grape Condiment
- €28

### Beyond time

- Cellar tour + tasting
  - 7 Wines: A vertical tasting of 3 vintages of Rubesco Riserva Vigna Monticchio + 3 Cru + •Sagrantino Tenuta Brancalupo
  - Bruschetta with Organic Extra Virgin Olive Oil & Grape Condiment
  - Selection of Umbrian cured meats and artisanal cheeses
- €90

### Umbrian roots

- Cellar tour + tasting
  - 6 Wines: Tenuta Brancalupo + Progetto 1962 + 2 Cru
  - Bruschetta with Organic Extra Virgin Olive Oil & Grape Condiment
- €50

### Umbrian pranzo

- Cellar tour + tasting
  - 3 Wines: Metodo Classico Sparkling Wine + Progetto 1962
  - Lunch featuring traditional Umbrian small plates
- € 55

### BOOKING:

enoteca@lungarotti.it  
+39 0759886649  
Booking recommended

