

LUNGAROTTI

2014 Rubesco Rosso di Torgiano DOC

A red with balanced body and a fine ruby colour. Its aromas are typically spicy and consist of pepper and sweet tobacco; the background notes hint at jam and violet. A pleasant drinkability with good concentration, mature and harmonious tannins with a long-lasting fruity finish.

A DOC wine since 1968, it is Lungarotti's most popular wine worldwide. Rubesco is a proprietary brand, derived from the Latin verb rubescere; to blush; hence, a joyous meaning. On the label, a bas-relief depicting the harvest, detail from the Fontana Maggiore of Perugia, Italy's most beautiful 13th-century fountain.

Grape Varietals

Sangiovese (70%) and Canaiolo (30%); spurred cordon pruning system, harvested between September and October

Vinification

Fermented in stainless steel with 15 days of skin maceration; aged one year in cask and one in bottle. Suitable for average aging of 10-15 years

Food pairings

Best suited with pasta and risotto, barbecues, and roasted red and white meats, cheeses. Also well suited for preparing sauces. Serve at 16 °C (61°F)