

LUNGAROTTI

2015 L'U – Sangiovese/Merlot

Type of wine

structured red

Grape varieties

Sangiovese, Merlot, other local varieties; harvested in September-October. Spurred cordon; 4000 vines/hectare; 10,000-12,000 kg/ha

Soil type

medium mixture; tending toward clayey and deep

Vinification

fermentation in stainless steel with brief maceration; intense daily pumping over and racking after 18 days

Colour

brilliant and intense ruby red with violet hues

Bouquet

complex and warm with notes of marasca and black cherries, as well as brandied fruit; delicate hints of coffee, cocoa and sweet spices

Flavour

good structure supported by fresh acidity and harmonious tannins; the finish hints at fresh red fruit, with persistent and pleasant softness

Alcohol by volume

13%

Consumption

versatile in food pairings, it is excellent even in summer. Serve at 15-16°C (59-61°F)

Food affinities

a modern and lively wine, ideal for pairing with dishes from many different gastronomic cultures, from tempura to goulash, or with barbecues, hamburgers, pork or pizza

Focus

an intriguing blend of varieties which combine with harmony and synergy, uniting warmth, freshness and modernism

Label

the name – L'U – comes from the first letters of "L'Umbria", the same letters as in LUNGAROTTI: once again, this stresses our company's strong bond with our land. The image on the label is that of a "satyr", an 18th-century sanguine drawing by Gilles de Ville on display at the Wine Museum of Torgiano

Format

ml 750

Bottles produced

120,000