

LUNGAROTTI **2016 Torre di Giano Bianco -6pk**

Type of wine

young white

Grape varietals

Vermentino, Grechetto and Trebbiano harvested in early September; double Guyot pruning; 5000 vines/ha; average yield 10 tonnes/ha

Soil type

clayey, deep, with good water retention and excellent structure

Vinification

produced exclusively with free-run juice, after brief cryomaceration, it is vinified in stainless steel at low temperature. Kept on the fine lees until bottling and at low temperature during the entire process

Colour

straw yellow with slight greenish reflections

Bouquet

delicate, with long-lasting hints of white fruit (pear, peach) and citrus notes; fragrant and fresh with an almond-like finish

Flavour

dry, with solid structure, elegant initial impact, fresh and fragrant evolution; pleasantly fruity with a lovely acidic vein and long-lasting with a refreshing finish

Alcohol by volume

12.5%

Consumption

best when fresh, within one or two years; to fully enjoy its bouquet and flavour, serve at 12-14°C (54-57°F)

Food affinities

an excellent aperitif with bruschetta and crostini, it also elegantly accompanies pasta with vegetables, creamed soups with seasonal vegetables, fish and seafood, onion soup, soft cheeses (even cooked) and cold-cuts

Focus

The name recalls the Roman origins of Torgiano, testified by the tower dedicated to Janus (Giano) the double-headed god

Label

on the label is a panel depicting the harvest from the Fontana Maggiore of Perugia, one of Italy's most beautiful 13th century fountains

Bottles produced

300,000