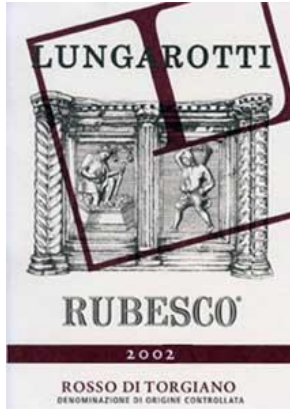




LUNGAROTTI



Lungarotti Umbria, Torgiano DOC, Italy

Created by Giorgio Lungarotti, an entrepreneur with exceptional capabilities, the Company has become identified with its founder and his family, which is completely involved in the management.

DOC since 1968, Rubesco is no doubt Lungarotti's most popular wine world-wide. Its name comes from the latin "rubescere" (to blush) and is an exclusive Lungarotti trademark.



Rubesco

CSPC#: 41947

Price: \$15.99

Region of origin: Umbria– Torgiano

Grape varietals: Sangiovese (70%) and Canaiolo (30%)

Bouquet: ample and complex, with delicate notes of cloves, wild berries and violet; persistent and harmonious bouquet

Flavour: Elegant body, soft and well balanced.

Consumption: Already pleasant for immediate consumption, it further improves with bottle aging.

Food pairing: Risotto, steaks, lamb, roasted white or red meats, barbecued food and cheeses. Due to its medium body, it is also excellent for preparing sauces.

Aging: aged 10-12 months in oak casks and 12 months in bottles

DIAMOND  **ESTATES**
W I N E S & S P I R I T S L T D .

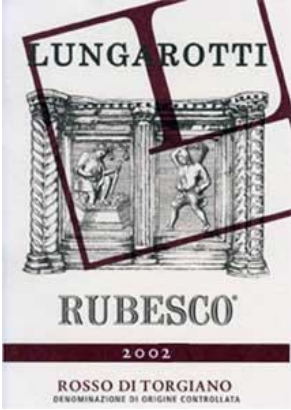
Diamond Estates British Columbia

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LUNGAROTTI



- **Type of wine:** red wine for medium to long aging
- **Region of origin:** Umbria– Torgiano
- **Grape Varietals:** Sangiovese 70% and Canaiolo 30%
- **Harvest:** September-October
- **Vinifications:** stainless steel fermentation with 15 days of maceration on skins.
- **Wood aging:** from 10-12 months in oak casks;
- unfiltered
- **Bottle aging:** about 12 months in bottle
- **Colour:** ruby red with violet hues
- **Bouquet:** ample and compels, with delicate notes of cloves, wild berries and violet; persistent and harmonious bouquet
- **Flavours:** good body with pleasantly refreshing acidic vein, fluid and balanced tannins; long and fruity finish
- **Alcohol by volume:** 12.5%
- **Consumption:** already pleasant for immediate consumption, it is further enhanced by more bottle aging
- **Food affiliates:** excellent with pastas or risotto, steaks, white and red meats, barbecue and naturally cheese; due to its medium body it is also excellent for preparing sauces
- **Serving:** at 16-18 degrees Celsius stem glass for red wine
- **Focus:** a perfect wine for both everyday cuisine and for dishes of haute cuisine
- **Size:** 375ml; 750ml
- **Bottles produced:** 600,000

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W I N E S & S P I R I T S L T D .

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