



Torgiano DOC

The production area is that of the entire territory of the township of Torgiano, in the province of Perugia. Situated to the south-east of Perugia, it is characterised by rather low hills, between 180 and 300 meters above sea level. The soil is composed of sandy and calcareous clay on a tufaceous base. This denomination, which counted on a White and a Red wine, has been considerably enlarged and today includes a solid series of "varietal" wines, made almost exclusively from individual vine types, and a sparkling wine.

Bianco di Torgiano: from Trebbiano (50 to 70%), Grechetto (15 to 40%) grapes; other white vines recommended or authorised in the province can contribute up to a maximum of 15%.

Colour: more or less intense straw yellow

Bouquet: vinous, floral and pleasant bouquet

Taste: dry, slightly fruity and pleasantly tart.

Use with: meatless appetizers, spelt soup, tagliolini agli scampi and baked fish.

Rosso di Torgiano: from 50% Sangiovese, Canaiolo (15 to 30%), Trebbiano (up to 10%) grapes; other red vines recommended or authorised in the province can contribute up to a maximum of 15%. It must be aged a minimum of 13 months, of which at least 6 in the bottle.

Colour: ruby red

Bouquet: vinous and delicate bouquet

Taste: dry, harmonious and full-bodied on the palate

Use with: mixed grill, Perugian roast pork, rabbit alla cacciatora and sharp cheeses.

Rosato di Torgiano: from Sangiovese (50%), Canaiolo (15 to 30%), and Trebbiano (up to 10%) grapes; other red vines recommended or authorised in the province can contribute up to a maximum of 15%.

Colour: soft salmon pink

Bouquet: fruity

Taste: dry, fresh and lively.

Use with: hot appetizers, omelettes with cheese and vegetables, sausages and legume soups.

Chardonnay di Torgiano: at least 85% Chardonnay grapes; other white vines recommended or authorised in the province can contribute up to a maximum of 15%.

Colour: more or less intense straw yellow

Bouquet: characteristic, intense and pleasant bouquet

Taste: dry, fruity and slightly tart

Use: an excellent aperitif, use with cold appetizers, poached fish and passatelli in broth.

Pinot Grigio di Torgiano: At least 85% pinot grigio; other white vines recommended or authorised in the province can contribute up to a maximum of 15%.

Colour: more or less intense straw yellow

Bouquet: refined and fruity

Taste: dry, fragrant, fresh.

Use with: vegetables "au gratin", poached fish, grilled poultry, creamy cheeses.

Riesling Italice di Torgiano: At least 85% Riesling italice grapes; other white vines recommended or authorised in the province can contribute up to a maximum of 15%.

Colour: more or less intense straw yellow

Bouquet: delicately floral bouquet

Taste: pleasantly tart and fruity on the palate.

Use with: meatless appetizers, poached fish or baked in foil, spaghetti with clams and fresh cheeses.

Cabernet Sauvignon di Torgiano: At least 85% Cabernet Sauvignon grapes; other red vines recommended or authorised in the province can contribute up to a maximum of 15%. It must be aged a minimum of 13 months, of which at least 6 in the bottle.

Colour: garnet red

Bouquet: persistent perfume typical of the vine and dry taste with a characteristic aftertaste. Ideal with roast meats, risotto with meat ragout and aged cheeses.

Pinot Nero di Torgiano: At least 85% Pinot nero; other red vines recommended or authorised in the province can contribute up to a maximum of 15%. It must be aged a minimum of 13 months, of which at least 6 in the bottle.

Colour: garnet red tending towards purple

Bouquet: full and lingering, typical of the vine

Taste: dry and full-bodied.

Use with: grilled poultry, roast pigeon and stewed rabbit.

Torgiano Spumante: Chardonnay (40 to 50%) and Pinot nero (40 to 50%); other white vines recommended or authorised in the province can contribute up to a maximum of 15%. It must be processed using the traditional method and with a secondary fermentation period of at least 24 months.

Perlage: fine and persistent

Colour: more or less intense straw yellow

Bouquet: light and pleasantly fruity bouquet.

Taste: dry, elegant and harmonious, with nuances of apple and whitethorn.

Use: aperitifs, and with poached fish and delicate starters.