



Torgiano Rosso Riserva DOCG

The production area includes the entire territory of the Town of Torgiano, with the exclusion of the alluvial land along the course of the Tiber and Chiascio rivers, as well as the lands at the bottom of the valley and along the hollows that descend on the Northern side of the hill of Brufa. This territory, the first to be awarded the DOC in Umbria in 1968, was also the first to obtain a DOCG in 1990.

Types: Sangiovese grapes from 50 to 70%, Canaiolo from 15 to 30%, Trebbiano up to 10%; other red grapes can contribute (Ciliegiolo, Montepulciano) up to a maximum of 15%.

It must be aged a minimum of three years, beginning from the 1st of November of the year of the grape harvest.

Colour: brilliant ruby red

Bouquet: delicate, vinous bouquets, which become complex with age.

Taste: dry, harmonious, of the right body and persistent.

Combine with: roast meats, poultry, game and aged hard cheeses.