



In 1962 Giorgio Lungarotti founded Cantina Lungarotti in Torgiano, a small town located in Umbria, in central Italy. In a few years Lungarotti became a social-economic point of reference that transformed Umbria into an enologically qualified region: as early as 1968 Lungarotti earned the DOC appellation for the Torgiano Rosso and Bianco and in 1990, the DOCG status for the Torgiano Rosso Riserva (Rubesco Riserva Vigna Monticchio).

Giorgio Lungarotti's daughter, Chiara, has been C.E.O. since 1999. At her side, her sister Teresa Severini, is responsible for the corporate image and communications of the Lungarotti Group. Their mother, Maria Grazia Marchetti Lungarotti, is the Director of the Lungarotti Foundation that manages the Wine Museum as well as the Olive and Oil Museum.

Nowadays, Lungarotti wines are famous world-wide and the company focuses strictly on premium offerings. Lungarotti's secret is in the method: superb vineyards and a system integrating tradition and technology; the groundwork is then completed in the cellar by aging the wines in wood and also refining them in the bottle for a period of time that in most cases extends longer than the appellation's requirements.

This commitment to long-term quality has always paid off, and in 2000 Cantina Lungarotti was among the first wineries in Italy to obtain the UNI EN ISO Quality Certification.

Cantina Lungarotti holdings include 250 hectares (about 620 acres) of company-owned vineyards plus more than 40 hectares (about 100 acres) on lease, in the Municipality of Torgiano, as well as 20 hectares (about 50 acres) in Montefalco. In 2005 total production was 2.6 million bottles.

Lungarotti's world combines sophisticated, high-tech enology, with culture and hospitality. The company has created a series of ventures, unique in their genre but that are all interconnected to the winemaking business:

The Wine Museum, the most complete collection in the world, and the Olive and Oil Museum, document wine and oil making millenarian history on a social and artistic level.

Finally, two magnificent Agriturismos: "Poggio alle Vigne" and "Il Pometo" and a five-star boutique hotel and restaurant "Le Tre Vaselle," together with Cantina Lungarotti, provide an immersion with the beauty of the Umbrian landscape.

The latest masterpiece is the new Montefalco winery, where Cantina Lungarotti is producing Rosso DOC and Montefalco Sagrantino DOCG. Here, in perfect harmony between territory and scientific cultivation, very prestigious vines have been planted and their peculiarity is in yielding wines with an intense, robust aroma, but at the same time a soft and elegant personality.

In 2006, Lungarotti Rubesco Vigna Monticchio DOCG 2001 won the "Three-glass" award by Gambero Rosso Vini d'Italia, the most prestigious wine guide in Italy.

