



*Lamborghini*

SINCE 1968



*Lamborghini*

# PLATINUM BRUT

Coming Soon!



*Name*

**Lamborghini Platinum Brut  
Vino Spumante**

*Area of origin*

**The province of Treviso**

*Variety*

**Pinot, Chardonnay**

*Colour*

**Pale yellow**

*Perlage*

**Fine and persistent**

*Bouquet*

**Intense and delicate**

*Taste*

**Very dry and well-balanced**

*Serving temperature*

**6 - 8°C**

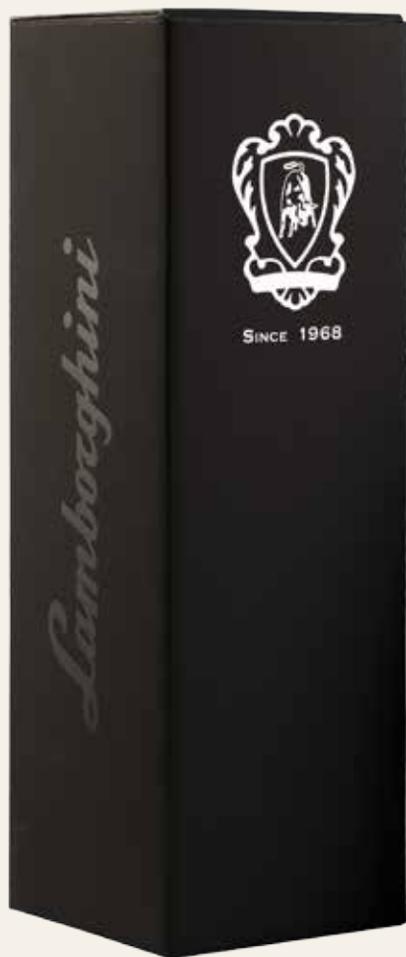
*Sparkling winemaking method*

**Martinotti - Charmat**

# GOLD BRUT

Coming Soon!





CENTANNI



*Name*  
**Centanni**  
**Rosso Umbria IGT**

*Variety*  
**Blend of**  
**traditional vines**  
**from Umbria**

*System of growing*  
**Spurred cordon**

*Winemaking*  
**Fermentation with**  
**maceration on the skins**  
**for 12-14 days**

*Colour*  
**Pretty intense**  
**ruby red**

*Nose*  
**Fragrant, with notes**  
**of fresh fruit**

*Mouth*  
**Pleasure sensation**  
**with barely**  
**hinted tannins**

CENTANNI



*Name*  
**Centanni  
Grechetto Umbria IGT**

*Variety*  
**Grechetto**

*System of growing*  
**Guyot**

*Winemaking*  
**Cold skin maceration  
and low temperature  
fermentation**

*Colour*  
**Bright pale yellow**

*Nose*  
**Elegant and rich,  
with floral scents**

*Mouth*  
**Full, pleasant and persistent**

*Serving temperature*  
**10°C**

# TRESCONE



*Name*  
**Trescone**  
**Umbria Rosso IGT**

*Variety*  
**Sangiovese**  
**Merlot**  
**Cabernet Sauvignon**

*System of growing*  
**Spurred cordon**  
**with a vine density**  
**of 5.000 vines per hectare**

*Aging*  
**4 months in tonneaux and**  
**minimum of 4 months**  
**aging in the bottle**

*Color*  
**Intense ruby red**

*Nose*  
**Red berry fruit and**  
**a slight spiciness**

*Mouth*  
**A clean fruit characterizes the**  
**attack on the palate. The good**  
**qualities of refinement, elegance**  
**and composure announced**  
**during the olfactory**  
**examination are confirmed**

*Aging potential*  
**3-5 years**

ERA



*Name*

**Era  
Umbria Rosso IGT**

*Variety*

**Sangiovese**

*System of growing*

**Spurred cordon  
with a vine density  
of 5.000 vines per hectare**

*Aging*

**6 months in tonneaux  
and minimum of  
4 months aging in the bottle**

*Color*

**Ruby red**

*Nose*

**Notes of dried leaves and  
humus, followed by red berries  
and nutmeg**

*Mouth*

**It reveals a pleasant sapidity  
with firm tannins and  
a long finish**

*Aging potential*

**6-8 years**

TORAMI



*Name*  
**Torami**  
Umbria Rosso IGT

*Variety*  
**Sangiovese**  
Cabernet Sauvignon

*System of growing*  
**Spurred cordon**  
with a vine density  
of 5.000 vines per hectare

*Aging*  
**10 months in barriques**  
and minimum of  
**6 months aging in the bottle**

*Color*  
**Dense dark red,**  
**impenetrable**

*Nose*  
**Notes of wild berries,**  
**black olives and prunes**

*Mouth*  
**Imposing structure**  
and remarkable tannins

*Aging potential*  
**8-10 years**

# CAMPOLEONE



*Name*  
**Campoleone**  
**Umbria Rosso IGT**

*Variety*  
**Sangiovese, Merlot**

*System of growing*  
**Spurred cordon**  
**with a vine density**  
**of 5.000 vines per hectare**

*Aging*  
**12 months in barriques**  
**and minimum of**  
**12 months aging in the bottle**

*Color*  
**Purple tinged with black**  
**in the centre of the glass.**  
**Impenetrable for its consistency**

*Nose*  
**Notes of ripe fruit,**  
**tobacco, chocolate**

*Mouth*  
**Deep sensation of coffee,**  
**tobacco, chocolate, berries.**  
**Great structure and quality**  
**tannins. Amplitude and softness**  
**confirm its qualitative character,**  
**while the great balance and the**  
**quality of the structure predict**  
**its good longevity**

*Aging potential*  
**10-15 years**

# DEMI SEC



*Name*  
**Lamborghini Demi Sec  
Valdobbiadene  
Prosecco Superiore D.O.C.G.  
Millesimato**

*Area of origin*  
**The Valdobbiadene hills**

*Variety*  
**Glera  
(formally known  
as Prosecco)**

*Colour*  
**Pale yellow**

*Perlage*  
**Fine and persistent**

*Bouquet*  
**Fruity, elegant and aromatic**

*Taste*  
**Fresh, decidedly sweet  
with hints of honey**

*Serving temperature*  
**6 – 8°C**

*Sparkling winemaking method*  
**Martinotti - Charmat**

EXTRA DRY



*Name*  
**Lamborghini Extra Dry  
Prosecco D.O.C. Treviso**

*Area of origin*  
**The Veneto region**

*Variety*  
**Glera  
(formally known  
as Prosecco)**

*Colour*  
**Pale yellow**

*Perlage*  
**Fine and persistent**

*Bouquet*  
**Fine, fruity and well-balanced**

*Taste*  
**Soft, well-balanced and velvety**

*Serving temperature*  
**6 – 8°C**

*Sparkling winemaking method*  
**Martinotti - Charmat**

**BRUT**



*Name*  
**Lamborghini Brut  
Vino Spumante**

*Area of origin*  
**The province of Treviso**

*Variety*  
**Pinot, Chardonnay**

*Colour*  
**Pale yellow**

*Perlage*  
**Fine and persistent**

*Bouquet*  
**Intense and delicate**

*Taste*  
**Very dry and well-balanced**

*Serving temperature*  
**6 – 8°C**

*Sparkling winemaking method:*  
**Martinotti - Charmat**

Gift box 3 bottles  
with handle



Single gift bag  
for sparklings





*Universal gift box  
with sparkling and  
2 glasses with  
Lamborghini logo*





*Universal gift box  
with wine and  
2 glasses with  
Lamborghini logo*





*Campoleone  
magnum  
1500 ml.  
in solid  
fir wooden box  
made in Italy*





*Solid fir made in Italy  
wooden box  
with the four  
most prestigious wines  
of the company*



*The Lamborghini estate lies between the south side of the Trasimeno lake and the beautiful medieval village of Panicale. Situated on the border between Umbria and Tuscany, Cortona and the Chiana valley are only few kms. away from the estate. The property was purchased in the 60's*

*by Ferruccio Lamborghini who, travelling in this area, fell in love with the softrolling hills landscape. After his retirement from the famous car manufacturing activity he decided to go back to his roots: being a farmer.*



*The total area is 100 hectares divided between a 9 holes golf course, an agriturismo and 32 hectares of vineyards. He started to plant different grape varieties both red and white; beyond the traditional Sangiovese and Ciliegliolo the choice went also to Merlot and Cabernet Sauvignon, unusual varieties at that early stage.*

*In the middle of the 90's Patrizia Lamborghini succeeded in the management of the estate pursuing, and even strengthening that ambition of making quality wines that her father had in the past. Since then the greater part of the vineyards has been replanted preferring Sangiovese, Merlot and Grechetto.*



*At the present the new vineyards extend for a total area of 25 hectares but future plans of the actual ownership foresee the replanting of the entire vineyard area. The extreme search for quality and the will to evidence the characteristics of the territory allowed the beginning of a dramatic improvement regarding both the management of*

*the vineyards and the wine making conduction supervised by Riccardo Cotarella. The result of these efforts brought forth very high standard modern wines.*



-  *Vineyards*
-  *Vinification and ageing cellar*
-  *Golf course*
-  *Agriturismo*





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