

GORETTI L'ARRINGATORE

'SAN-JO-VAY-ZAY'
'MURR-LOW'
CHEE-LEE-EH-
JOH-LOH'



90 POINTS
JAMES SUCKLING

Red Wine | Sangiovese, Merlot & Ciliegiolo | Umbria, Italy | DOC

A blend of 60% Sangiovese, 30% Merlot, and 10% Ciliegiolo aged in barriques for 16 months and bottle aged for another 12 months before release. This wine's name (pronounced 'la-ring-ah-tor-ray') comes from a famous statue that was found near the property. It is posed in a traditional 'orator' style. The man is holding his toga around one forearm while the other one is reaching out to speak. L'arringatore can translate as one who is talking a lot.

This wine can be considered a super Umbrian and has the aging potential to age another 15 years. Suggested pairings include: roasted and grilled meats, salmon, BBQ, pork, beef, lamb, cold meats, pasta with tomato based sauces, pizza, asiago, and smoked gouda.

The Goretto winery is currently operated by its 3rd generation. The estate is located in the hilly area outside of Perugia, Umbria and features a 14th century tower that has become the emblem of Goretto. Their belief is that the quality of the wines is never the result of improvisation, but of a deep knowledge of land, climate, and production processes.



FLAVORS

SOUR CHERRY-LICORICE-PLUM-DRIED
HERBS-ESPRESSO-VANILLA

FRUIT



BODY



SWEETNESS



ACIDITY



TANNIN



30 minutes



Room Temp



Now - 2026