


LUNGAROTTI

FIAMME

Rosso dell'Umbria IGT 2010
FATTORIA DEL POMETO



Type of wine: young red

Grape varieties: 30% Merlot and 70% Sangiovese harvested in September–October. Spurred cordon; 4000 vines/hectare; 12000 kg/ha

Soil type: medium mixture; tendentially clayey and deep

Vinification: fermentation in stainless steel with brief maceration; intense daily pumping over and racking after 8 days

Colour: red with brilliant violet hues

Bouquet: pleasantly fruity with notes of wild cherries and fresh cherry and a light hint of green pepper

Flavour: long and soft structure, it immediately expresses a fruity fragrance with pleasant spicy hints; vibrant acidity and harmonious, balanced tannins; fresh, long-lasting finish

Alcohol by volume: 13%

Consumption: ideal also in the summer, it is recommended for informal meals and snacks

Food affinities: pasta with tomato sauces, barbecued foods, pork, pizza and, why not? hamburgers; the perfect patio wine or for one-course meals. Serve at 14–16°C (57–61°F)

Focus: young and already full of fascination, it warms the heart from the first sip; it enlivens the company and makes each moment a pleasant one

Anecdote: an intriguing blend of two varieties that always unite with harmony and synergy, joining warmth and freshness, like its name that recalls the warmth and vivaciousness of the flame

Format: ml 750

Bottles produced: 40,000