


LUNGAROTTI

GRECHETTO

Umbria IGT Grechetto 2022

FATTORIA DEL POMETO



Type of wine: young white.

Grape varieties: 100% Grechetto harvested mid-September. Pruning: double Guyot; planting density: 5000 vines/ha (2,020/acre); yield: 7.5 tonnes/ha (3.04 tonnes/acre).

Soil type: medium mixture tending towards clayey, with good water retention and medium-depth subsoil.

Vinification: produced exclusively with free-run juice obtained with soft pressing; after brief cryomaceration it is vinified in stainless steel at controlled temperature (16-17°C/61-62°F); kept on the fine lees until bottling.

Colour: intense straw yellow.

Bouquet: good aromatic intensity, delicately floral (jasmine, rose and anise) it is very expressive and recalls exotic fruit, pineapple and citrus fruits.

Flavour: dry, with good body, fruitiness and a slightly bitter aftertaste (a typical characteristic of the varietal); a balanced acidic vein and lovely return of fruitiness on the finish.

Alcohol by volume: 13%.

Consumption: preferably consumed fresh. Serve at 10-12°C (50-54°F).

Food affinities: an excellent aperitif, it pairs well with cheese-based pasta dishes, spicy foods, roasted fish, seafood, salad with octopus and potatoes, quiche, vegetables and legumes, medium-aged charcuterie and fresh, soft cow's milk cheeses.

Focus: one of Umbria's oldest native varieties which was traditionally used in the countryside blended with Trebbiano. As a 100% Grechetto it produces a pleasant wine with definite characteristics of the varietal.

Anecdotes: Grechetto is part of the large "Greco" family of varieties with ancient Greek origins. In Umbria there are various "clones" such as the ones from Orvieto and from Todi whose bunches are smaller and looser.

Label: the stylized motif on the label is inspired by the four-lobed 14th-century lozenges that decorate the façade of the Perugia Cathedral: a balance of forms that embodies history with elegance and modernity.

Format: 750 ml.

Bottles produced: 30,000.