



  
LUNGAROTTI

## PINOT GRIGIO

Umbria IGT Pinot Grigio 2022  
IL POMETO

**Type of wine:** young white.

**Grape varieties:** Pinot Grigio harvested end of August. Pruning: spurred cordon; planting density: 4,500 vines/ha (1,620/acre); yield: 8 tonnes/ha (3.24 tonnes/acre).

**Soil type:** originating from a flood-plain, near the Tiber river, it is deep and fresh.

**Vinification:** produced exclusively with free-run juice, it is vinified in stainless steel and kept on the fine lees until bottling.

**Colour:** straw yellow with greenish reflections.

**Bouquet:** good intensity with floral notes and fresh white fruits (peach, banana and green apple).

**Flavour:** dry, good body and refreshing, harmonious acidity; fruity finish.

**Alcohol by volume:** 12%.

**Consumption:** serve at 10°-12°C (50°-54°F).

**Food affinities:** an excellent aperitif, it pairs with a great variety of cuisines from different cultures: from sushi to curry to rich salads, pasta and risotto with fish and seafood, seafood salad and marinated anchovies.

**Focus:** the hot climate of Umbrian summers can be found in the full and decisive character of this well-balanced wine.

**Anecdotes:** Giorgio Lungarotti introduced the Pinot Grigio varietal to Umbria at the beginning of the 1970's.

**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 interprets history, elegance and modernity.

**Format:** 750 ml.

**Bottles produced:** 30,000.