


LUNGAROTTI

PINOT GRIGIO

Umbria Pinot Grigio IGT 2015

FATTORIA DEL POMETO



Type of wine: young white

Grape varieties: 100% Pinot Grigio harvested in the second half of August. Spurred cordon; 4500 vines/hectare; yield 9000 kg/hectare

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 structure and refreshing, harmonious acidity that harmonizes; finishes with a fruity flavour

Alcohol by volume: 12%

Consumption: preferably consumed fresh, within one or two years; 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 decisive characteristics of the varietal integrated in the Umbrian habitat, with its climate typical of central Italy, confer to this wine a lovely, full and well balanced character

Anecdotes: it was the first Pinot Grigio to be cultivated in Umbria, after Giorgio Lungarotti introduced the varietal 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 not only history and elegance but also modernism

Format: 750 ml

Bottles produced: 70,000