




LUNGAROTTI

SANGIOVESE

Umbria IGT Rosso 2022
IL POMETO

Type of wine: young red.

Grape varieties: Sangiovese harvested between September and October. Pruning: double spurred cordon; planting density: 4000 – 5000 vines/ha (1,620 – 2,020/acre); yield: 12 tonnes/ha (4.86 tonnes/acre).

Soil type: medium mixture, tendentially clayey and deep.

Vinification: fermentation in stainless steel with brief skin contact; intense daily pumping over and racking after 10-12 days.

Colour: deep red with violet reflections.

Bouquet: green spices, pepper and cinnamon, typical expression of Sangiovese; the finish is slightly buttery with hints of black cherry.

Flavour: characterized by balance and freshness, it has long, soft body, expressing immediate fruit flavour with pleasant floral hints of violet. Harmonious and balanced tannins; fresh and long-lasting finish.

Alcohol by volume: 13.50%.

Consumption: a tasty complement to daily meals, extremely pleasant even cooled in summer. Serve at 14°-16°C (57°-61°F).

Food affinities: very pleasantly accompanies pasta with tomato sauce, barbecued foods, cold cuts, spicy foods and chili and, naturally, pizza, focaccia and quiche.

Anecdotes: Sangiovese is central Italy's and Umbria's most common varietal: it produces great wines as a blend or pure, but is also ideal for fresher and very pleasant wines as daily companions.

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 formal balance that interprets history with elegance and modernity.

Format: 750 ml.

Bottles produced: 50,000.