




LUNGAROTTI

BREZZA ROSSO

Umbria IGT Rosso 2022

IL POMETO

Type of wine: medium-bodied red.

Grape varieties: Sangiovese and Merlot harvested mid-September. Pruning: spurred cordon; planting density: 4000 vines/ha (1,620/acre); yield: 12 tonnes/ha (4.86 tonnes/acre).

Soil type: medium mixture, tending towards sandy- clayey, deep.

Vinification: fermentation in stainless steel with short maceration; intensive daily pumping over and racking after 8-10 days.

Colour: brilliant purple-red with violet notes.

Bouquet: notes of green spices, pepper and cinnamon, typical expressions of the Sangiovese grape and notes of violet typical of Merlot. Closes with hints of fresh fruit.

Flavour: with medium structure, pleasant freshness and soft, long-lasting structure; immediately expresses the grape's fragrance with lovely floral hints; harmonious and balanced tannins, soft and persistent finish.

Alcohol by volume: 12.50%.

Consumption: serve at 14°-16°C (57°-61°F).

Food affinities: pasta "cacio e pepe", rabbit cacciatore, roast pork, terrine, pizza and stuffed focaccia.

Focus: a tasty complement to everyday meals, like all of the wines of the "Brezza" family, it is perfect for all occasions, a leisure-time wine for everyday relaxation.

Anecdotes: Sangiovese is the most common varietal in Umbria and Central Italy: it is credited with producing great wines - both blended and pure San-giovese - but it is also ideal for fresher, very pleasant wines.

Label: compass rose from an antique captain's book.

Format: 750 ml.

Bottles produced: 50,000.