


LUNGAROTTI

BREZZA

Bianco dell'Umbria IGT 2010
FATTORIA DEL POMETO



Type of wine: young white

Grape varieties: Grechetto, Chardonnay, Pinot Grigio in equal parts harvested at end of August. Double Guyot, 4000 vines/hectare; yield 12,000 kg/hectare

Soil type: medium mixture, clayey-sandy, deep

Vinification: in stainless steel with cryo-maceration

Colour: straw yellow with greenish reflections

Bouquet: fresh and fragrant, it recalls white fruit and delicate floral notes; good persistence, it remains pleasantly fruity on the finish

Flavour: vivacious and delicately acidic, it has a soft and fruity finish with a long and refreshing finish that is slightly sweet

Alcohol by volume: 11.5%

Consumption: young, easy to drink, a wine that is excellent for all seasons, especially summer. Serve at 8–10°C (46–50°F)

Food affinities: ideal for aperitifs and happy hour, or with antipasto, charcuterie, pasta dishes, meat and vegetable flans, quiche, fish and white meats; not completely dry, it is also an excellent match with fruit pies

Focus: fresh and easy to drink, it is ready in November, just a few days after the harvest and many months before the release of other white wines

Anecdotes: its label hinting at the nautical theme and the refreshing flavour make it an excellent wine for the galley, as well as for seaside and lakeside locations

Label: a compass rose from an antique pilot's book

Format: 750 ml

Bottles produced: 400,000