



LUNGAROTTI

CABERNET SAUVIGNON

Umbria Cabernet Sauvignon IGT 2009

FATTORIA DEL POMETO



Type of wine: medium-bodied red

Grape varieties: 85% Cabernet Sauvignon and 15% Sangiovese harvested in October. Spurred cordon; 4000 vines/hectare; yield 6000 kg/hectare

Soil type: medium mixture, prevalently limestone on tufaceous subsoil

Vinification: vinification in stainless steel with 15 days of skin contact; light filtering before bottling

Colour: brilliant violet red

Bouquet: elegant and delicate, it hints at green spices, green pepper, cassis and tobacco, typical of the varietal

Flavour: with lovely acidic freshness, fruity evolution and soft tannins; finish is harmonious and persistent

Alcohol by volume: 13 %

Consumption: fragrant, it does not need to be opened in advance. Serve at 14–16°C (57–61°F)

Food affinities: its fresh and soft tannins make it ideal for matching with a wide variety of recipes of international and traditional creative cuisine: from pasta to risotto to roasted or grilled red meats, chili and aged cheeses such as Gorgonzola and Roquefort

Focus: the impact of the Sangiovese further softens the Cabernet, which in the Torgiano habitat already has a fresh and soft character

Anecdotes: re-introduced by Giorgio Lungarotti at the end of the 1960's, it was already cultivated in Umbria before the phylloxera epidemic

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: 25,000