

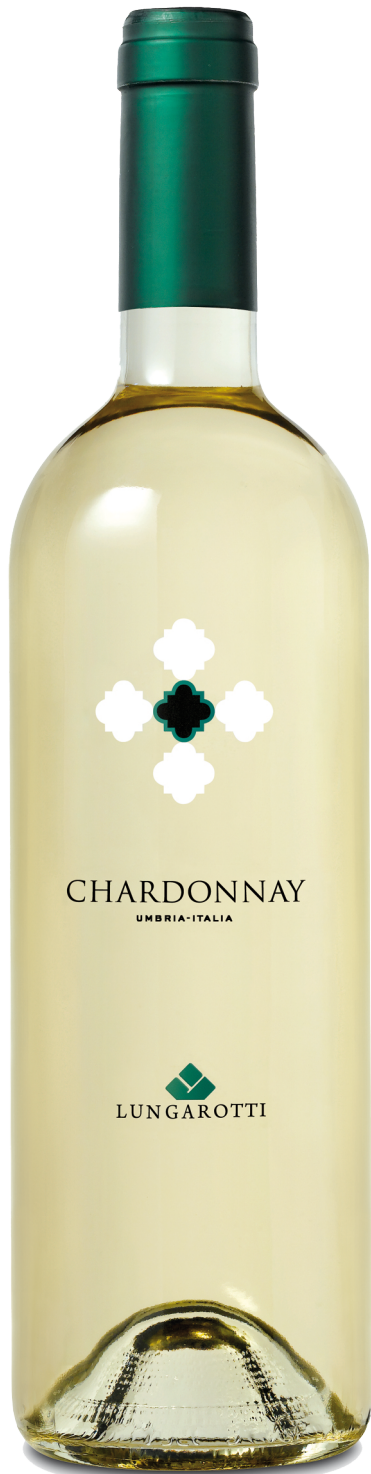


LUNGAROTTI

CHARDONNAY

Bianco dell' Umbria IGT 2010

FATTORA DEL POMETO



Type of wine: young white

Grape varieties: 100% Chardonnay harvested in early September; Spurred cordon, 5000 vines/hectare; yield 10,000 kg/ha

Soil type: prevalently clayey, quite rich and with excellent water retention

Vinification: produced exclusively with free-run juice, after brief cryomaceration at cold temperatures in stainless steel; kept on the fine lees until bottling

Colour: intense straw yellow with slightly golden reflections

Bouquet: typical of the varietal with lovely scents of banana, peach and peanut; very intense and longlasting in expressing its typicality

Flavour: with good structure and concentration, it is fresh and has a persistent fruity note; long and pleasant, slightly bitter finish

Alcohol by volume: 13%

Consumption: preferably drunk fresh, within one or two years; serve at 10–12°C (50–54°F)

Food affinities: recommended for antipasto, pasta dishes and pasta in broth, fish and seafood, soufflés, omelettes, crostini with liver paté, unaged cheeses, meat and vegetable flans

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-balanced character

Anecdotes: the first Chardonnay to be cultivated in Umbria at the end 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: 90,000