



LUNGAROTTI

GRECHETTO

Bianco dell'Umbria IGT 2010

FATTORIA DEL POMETO



Type of wine: young white

Grape varieties: 100% Grechetto from company mass selection harvested at beginning of September. Double Guyot; 5000 vines/hectare; yield 9000 kg/ha

Soil type: clayey-sandy with good water retention and medium-depth subsoil

Vinification: produced exclusively with free-run juice, after brief cryomaceration, it is vinified in stainless steel; low temperatures are kept constant during the entire vinification process

Colour: intense straw yellow with greenish reflections

Bouquet: with good aromatic intensity, delicately floral (jasmine, rose and anise) it is very expressive and recalls exotic fruit, pineapple and citrus fruits

Flavour: dry, with good body, it is fruity and slightly bitter on the finish, lovely fruitiness on the finish with a slightly bitter, balanced acidic vein

Alcohol by volume: 13%

Consumption: preferably consumed fresh, within one or two years. Serve at 10–12°C (50–54°F)

Food affinities: an excellent aperitif, it pairs well with cheese-based pasta dishes, spicy foods, roasted fish and seafood, quiche, vegetables and legumes, medium-aged charcuterie and soft cheeses

Focus: thanks to company mass reproduction and suitable viticultural techniques we are able to produce a wine with full character but great lightness

Anecdotes: one of Umbria's oldest native varieties, usually blended with Trebbiano. As a 100% Grechetto it produces a pleasant and not overpowering wine

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, elegance and modernism

Format: 750 ml

Bottles produced: 47,000

