


LUNGAROTTI

SANGIOVESE

Rosso dell'Umbria IGT 2009
FATTORIA DEL POMETO



Type of wine: young red

Grape varieties: 100 % Sangiovese harvested between September and October. Spurred cordon; 4000 vines/ha; yield 12,000 kg/hectare

Soil type: medium mixture, tendentially clayey and deep

Vinification: fermentation in stainless steel with brief skin contact; intense daily pumping over and racking after 8 days

Colour: brilliant violet red

Bouquet: green spices, pepper and cinnamon, typical expression of Sangiovese, the finish is slightly buttery with hints of black cherry

Flavour: vivacious, acidic freshness on a long and soft structure, it immediately expresses the freshness of the fruit with harmonious and balanced tannins; fresh and persistent finish

Alcohol by volume: 13%

Consumption: a tasty complement to daily meals, extremely pleasant even in summer at cool temperatures. Serve at 14–16°C (57–61°F)

Food affinities: very pleasantly accompanies pasta and risotto, barbecued foods, cold cuts, spicy foods and chili and, naturally, pizza, focaccia and quiches

Focus: young and with attractive vinousness, an ideal wine for one-course meals

Anecdotes: Sangiovese is central Italy's and Umbria's most common varietal: it produces great wines as a blend or pure, but is also ideal for fresher and very pleasant wines that accompany daily meals and for this reason subject to constant assessment

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: 100,000