




LUNGAROTTI

TRESPO

Umbria IGT Bianco 2022
IL POMETO

Type of wine: medium-bodied, fresh white.

Grape varieties: local white varietal harvested at the end of September; pruning: double Guyot; planting density: 5,000 vines/ha (2,020/acre); yield: 8.5 tonnes/ha (3.44 tonnes/acre).

Vinification: produced exclusively with free-run juice from soft pressing, it is vinified in stainless steel at controlled temperature (16°-17°C/61°-63°F); kept on the fine lees until bottling.

Colour: straw yellow with marked greenish reflections.

Bouquet: fruity with citrus scents, tropical fruit and mineral notes.

Flavour: enveloping and full; maintains a fruity persistence with a refreshing finish.

Alcohol by volume: 12.50%.

Consumption: Serve at 10°-12°C (50°-54°F). Preferably consumed fresh, it can also age a few years in bottle.

Food affinities: pennette pasta with zucchini and bacon, fried salt cod, saffron risotto, roast fish, white meats, soft cheeses.

Focus: the varietal is a native Umbrian not related to the other cultivated in Italy; it is noted for its fresh, elegant bouquet and a vibrant acidity.

Anecdotes: new 2020 legislation dictates that this varietal can now be indicated only on the label of the DOC version of this wine, not the IGT. So, we have decided to give it an invented name that would recall it somewhat: Trespo.

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 with elegance and modernity.

Format: 750 ml.

Bottles produced: 7,000.