




LUNGAROTTI

BREZZA

Umbria IGT Bianco 2023

IL POMETO

Type of wine: young white.

Grape varieties: Grechetto, Chardonnay, Pinot Grigio and other white varieties harvested in the first half of September. Pruning: double Guyot and double spurred cordon; planting density: 4000 – 5000 vines/ha (1,620-2,020/acre); average yield: 10 tonnes/ha (4.05 tonnes/acre).

Soil type: medium mixture, clayey-sandy, deep.

Vinification: produced exclusively with free-run juice obtained from soft pressing, after a brief cryomaceration it is vinified in stainless steel at 14°C (57°F) and kept on the fine lees at low temperature until bottling.

Colour: straw yellow.

Bouquet: delicate and youthful, it recalls fresh fruit (peach, green apple) and delicate floral notes; excellent persistence, supported by a pleasant acidity; fragrant and very fresh closing with an almond-like finish.

Flavour: vivacious and delicately acidic, it has a medium body with soft and fruity finish with a long and refreshing aftertaste; slightly sweet. Its softness is due to a not completely terminated fermentation.

Alcohol by volume: 11,5%.

Consumption: serve at 10°-12°C (50°-54°F).

Food affinities: carpaccio with sea bass; white or brown rice with vegetables; penne pasta with fresh tomato, mozzarella and basil; pasta salad with olives, anchovies and capers; fried chicken wings, caprese salad, salade niçoise.

Focus: one of the first fruits of the fall, it is ready in November, just a few days after the harvest and many months before the release of other white wines.

Anecdotes: its label hinting at the nautical theme and the refreshing flavour make it an excellent wine for the galley, as well as for seaside and lakeside locations.

Label: a compass rose from an antique captain's book.

Format: 750 ml.

Bottles produced: 500,000.