




LUNGAROTTI

CADETTO BIANCO

Umbria IGT Bianco 2023

IL POMETO

Type of wine: young white.

Grape varieties: Trebbiano, Grechetto and other local white varieties harvested in September. Pruning: double Guyot; planting density: 4000 -5000 vines/ha (1,620 – 2,020/acre); average yield: 12 tonnes/ha (4.86/acre).

Soil type: medium mixture, prevalently clayey and sandy, deep.

Vinification: produced exclusively with free-run juice, vinified in stainless steel at controlled temperature (14°C/57°F) Low temperatures are maintained all throughout production and storage.

Colour: straw yellow of medium intensity.

Bouquet: floral with a hint of star anise, green almond and yellow flowers.

Flavour: round flavour, fresh and delicately bitter on the finish.

Alcohol by volume: 12,50%.

Consumption: preferably drunk fresh; serve at 10-12°C (50°-54°F).

Food affinities: salad with mixed greens, nuts and seeds, Caesar salad, fish, both salt-water and fresh-water (fried fish, mackerel, marinated anchovies), sweet-sour marinated vegetables, grilled white meats, fried arancini, pasta with pesto.

Focus: its name recalls the figure of the “younger brother - cadet”, as this wine is considered in terms of our Torre di Giano.

Label: detail of a compass rose from a 16th century captain's log.

Format: 750 ml.

Bottles produced: 150,000.