

CADETTO BIANCO

Umbria Bianco IGT 2019

FATTORIA DEL 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/hectare; average yield: 12-14 tonnes/ha

Soil type: prevalently clayey, deep

Vinification: produced exclusively with free-run juice, vinified in stainless steel at low temperatures and kept on the fine lees until bottling. Low temperatures are maintained throughout production and storage up until bottling

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%

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

Food affinities: mixed nuts, Caesar salad, fish, both salt-water and fresh-water (fried fish, mackerel, marinated anchovies), sweet-sour marinated vegetables, grilled white meats, 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