



LUNGAROTTI

CADETTO ROSSO

Umbria IGT Rosso 2022

IL POMETO

Type of wine: young red.

Grape varieties: Sangiovese and other local red varieties harvested in the second half of September. Pruning: spurred cordon; planting density: 4,000 vines/ha (1,620/acre); average yield: 13 tonnes/ha (5.26 tonnes/acre).

Soil type: medium mixture; not very deep.

Vinification: short fermentation and maceration (7-8 days) in stainless steel vats at controlled temperature (26°C/79°F).

Colour: ruby red with violet hues.

Bouquet: youthful bouquet, hints of violet and green spices; the finish has light notes of marasca cherry and sour cherry.

Flavour: delicate, soft and with discreet tannins, it has a medium-lasting finish.

Alcohol by volume: 13,50%.

Consumption: a wine for every day, serve at 14-16°C (57°-61°F).

Food affinities: grilled Cornish hen with herbs; eggplant parmesan; pasta with tomato and basil; ravioli with pumpkin; veal escalope "saltimbocca".

Anecdotes: its name recalls the figure of the "younger brother-cadet", as this wine is considered in terms of our Rubesco.

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

Format: 750 ml.

Bottles produced: 140,000.