


LUNGAROTTI

CADETTO ROSSO

Umbria Rosso IGT 2018

FATTORIA DEL POMETO



Type of wine: young red

Grape varieties: Sangiovese and other local red varieties harvested end of September. Pruning: spurred cordon; planting density: 4000 vines/hectare; average yield: 12 tonnes/ha

Soil type: medium mixture; not very deep

Vinification: short fermentation and maceration (7-8 days) in stainless steel vats at controlled temperature

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%

Consumption: preferably fresh, within one or two years; 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: ml 750

Bottles produced: 140,000