



LUNGAROTTI
GRIFONE

Umbria Rosato IGT 2019

FATTORIA DEL POMETO



Type of wine: rosé

Grape varieties: prevalently Sangiovese, harvested in September. Pruning: spurred cordon; planting density: 4000 vines/hectare; yield: 12 tonnes/hectare

Soil type: medium mixture

Vinification: after a brief maceration, the skins are removed; the must is fermented in stainless steel at controlled temperature

Colour: pale salmon pink with light violet nuances

Bouquet: delicate, fresh and well balanced with hints of rose, wisteria and star anise

Flavour: fresh acidity and elegant minerality with a sapid and soft finish

Alcohol by volume: 11.5%

Consumption: easy to drink and excellent year-round, especially in summer. Serve at 12°C (54°F)

Food affinities: tasty as a aperitif, excellent with antipasto, cold cuts, soups, vegetable and meat flans, quiche, white meats, salt- and fresh-water fish, fried and egg-based dishes

Focus: the Sangiovese grapes are from vineyards in the valley that are particularly suitable for producing rosé wine

Label: the silhouette depicted on the label is that of Castel Grifone, a medieval hilltop castle with views of Perugia and Assisi, changed to Brufa in the 14th century as punishment for having favoured the troops of John Hawkwood, called the Astute one, who fought against Perugia. The castle looks over the loveliest vineyards of Torgiano

Format: 750 ml

Bottles produced: 10,000