



LUNGAROTTI
GRECHETTO

Umbria IGT Grechetto 2023
IL POMETO



Style: white *vin de soif* with local varieties.

Grape varieties: Grechetto 100%.

Pruning: double Guyot with 5.000 plants/ha and a production of 75 q/ha.

Soil: from the valley with medium texture, rich in limestone, clay and sandy fringes.

Vinification: produced exclusively from free-run juice obtained with soft pressing. After a short cryomaceration it is vinified in steel tanks and kept on the fine lees until the bottling.

Color: intense straw yellow.

Bouquet: heady and with a good impact, delicately floral (jasmine, rose and anise), reminiscent of delicate nectarine exotic fruit, pi- neapple and citrus, closing with a Mediterranean blow.

Taste: dry, full of volume and layers with a good return of fruit in the mouth. The wine shows a fun dynamic balance thanks to the traditional almond closure of Grechetto, an important flavor and lively freshness.

Alcol: 13% Vol.

Uncork: at 10-12°C.

Counter pairing: fried pecorino from Norcia.

Traditional pairing: cabbage soup with pecorino cheese from Subasio.

Fusion pairing: tuna belly and Japanese amberjack sashimi.

Focus: it is one of the oldest native Umbrian varieties. Grechetto, in our countryside, was traditionally used in blends with Trebbiano. When vinified by itself it is characterized as a fun, balanced and territorial wine.

Curiosity: Grechetto belongs to the large “Greco” family whose varieties originally come from Greece. In Umbria there are several “clones” of this variety such as the one from Orvieto and the one from Todi, which is characterized by smaller and sparser bunches.

Label: the “cat” is taken from one of the Muvit ex libris, designed by Andrzej Kot in 1986 and still exhibited at the Torgiano Wine Museum.

Format: 750 ml.

Bottles produced: 30,000.