


LUNGAROTTI

GRECHETTO

Umbria Grechetto IGT 2019

FATTORIA DEL POMETO



Type of wine: young white

Grape varieties: Grechetto from company mass selection harvested mid-September. Pruning: double Guyot; planting density: 5000 vines/hectare; yield: 8.5 tonnes/ha

Soil type: medium mixture with good water retention and medium-depth subsoil

Vinification: produced with free-run juice; after brief cryomaceration, it is vinified in stainless steel at low temperatures; kept on the fine lees at low temperature until bottling

Colour: intense straw yellow

Bouquet: good aromatic intensity, delicately floral (jasmine, rose and anise) it is very expressive and recalls exotic fruit, pineapple and citrus fruits

Flavour: dry, with good body, with lovely fruitiness on the finish, a balanced acidic vein and the slightly bitter closing note typical of the varietal

Alcohol by volume: 13%

Consumption: preferably consumed fresh. Serve at 10-12°C (50-54°F)

Food affinities: an excellent aperitif, it pairs well with cheese-based pasta dishes, spicy foods, roasted fish, seafood, quiche, vegetables and legumes, medium-aged charcuterie and fresh, soft cheeses

Focus: thanks to company mass reproduction and suitable viticultural techniques we are able to produce a wine with full character but great lightness

Anecdotes: one of Umbria's oldest native varieties, as a 100% Grechetto it produces a pleasant wine with definite characteristics of the varietal

Label: the stylized motif on the label is inspired by the four-lobed 14th-century lozenges that decorate the façade of the Perugia Cathedral: a balance of forms that embodies history, elegance and modernity

Format: 750 ml

Bottles produced: 32,000