

## PINOT GRIGIO

Umbria IGT Pinot Grigio 2023  
IL POMETO



**Style:** white *vin de soif*

**Grape varieties:** 100% pinot grigio.

**Pruning:** spurred cordon with 4.500 plants/ha and a production of 80 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.

**Colour:** a beautiful straw yellow with slight greenish reflections when young.

**Bouquet:** good impact with delicate floral and fresh fruit notes such as peach, banana and green apple. Light notes of tamarind and citrus peel are released when oxygenated. Interesting very delicate hints of medicinal herbs and Mediterranean scrub.

**Taste:** dry and tense but with good volume and structure. Fresh and savory with a glou glou profile combining the more playful and delicate side of Pinot Grigio with the more territorial one.

**Alcol:** 12,50% Vol.

**Uncork:** at 10-12C.

**Counter pairing:** fried lake latterini fish.

**Traditional pairing:** risotto with Trasimeno tench.

**Fusion pairing:** Murgh Makhani butter chicken curry.

**Focus:** the Umbrian terroir manages to shape Pinot Grigio, translating it into a full and decisive, fresh and savory wine which enhances the more delicate side of the aromas of this famous variety.

**Curiosity:** Giorgio Lungarotti introduced Pinot Grigio in Umbria in the early 1970s together with Pinot Noir and Chardonnay. Initially dedicated only to sparkling wine production, these varieties soon became a symbol of Lungarotti's school of experimentation.

**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.