



  
LUNGAROTTI

## PINOT GRIGIO

Umbria Pinot Grigio IGT 2018

FATTORIA DEL POMETO

**Type of wine:** young white

**Grape varieties:** Pinot Grigio harvested end of August.  
Pruning: spurred cordon; planting density: 4500 vines/hectare; yield: 8 tonnes/hectare

**Soil type:** originating from a flood-plain, near the Tiber river, it is deep and fresh

**Vinification:** produced exclusively with free-run juice, it is vinified in stainless steel and kept on the fine lees until bottling

**Colour:** straw yellow with greenish reflections

**Bouquet:** good intensity with floral notes and fresh white fruits (peach, banana and green apple)

**Flavour:** dry, good structure and refreshing, harmonious acidity that refreshes; finishes with a fruity flavour

**Alcohol by volume:** 12%

**Consumption:** serve at 10-12°C (50-54°F)

**Food affinities:** an excellent aperitif, it pairs with a great variety of cuisines from different cultures: from sushi to curry to rich salads, pasta and risotto with fish and seafood, seafood salad and marinated anchovies

**Focus:** the hot climate of Umbrian summers can be found in the full and decisive character of this well balanced wine

**Anecdotes:** Giorgio Lungarotti introduced the Pinot Grigio varietal to Umbria at the beginning of the 1970's

**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 interprets not only history and elegance but also modernism

**Format:** 750 ml

**Bottles produced:** 30,000