



LUNGAROTTI

MERLOT

Umbria IGT Merlot 2024

TENUTA POMETO

Style: red *vin de soif*

Grape varieties: Merlot 100%.

Pruning: double cordon spur with 4.000 - 5.000 plants/ha and a production of 100 q/ha.

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

Vinification: fermentation in steel tanks with short maceration; daily pumping over and racking after only 10-12 days.

Color: red with light purple reflections.

Bouquet: light bloody notes, hints of blood orange and Mediterranean scrub in combo with a juicy red fruit.

Taste: fresh and crunchy, with a full and dynamic center palate never harnessed by tannins which, in this case, simply bring further texture. Intense and controlled, never explosive, smooth and fun in his reference to the bouquet.

Uncork: daily wine which, thanks to its delicate tannins, can also be served in summer after a short time in a glacette. Serve at 14°-16°C.

Traditional pairing: sandwich with Umbrian "porchetta" spit-roasted pork.

Fusion pairing: Siu Yuk - Cantonese pork belly

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.