


LUNGAROTTI

TRESPO

Umbria IGT Bianco 2023
IL POMETO



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

Grape varieties: the variety is so territorial that we cannot write it on the label of a wine made outside its Umbrian terroir of origin, but the name of the wine says it all. Trespo comes from one of the most iconic Umbrian white grape varieties.

Pruning: double Guyot with 5.000 plants/ha and a production of 85 q

/ha.

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

Vinification: we only use freerun juice obtained with soft pressing, Trespo is vinified in steel tanks and is stored on the fine lees until the bottling. Colour: straw yellow with traditional greenish reflections that reveal taste and aroma. Bouquet: slightly fruity with hints of citrus, hints of tropical fruit and notes of Mediterranean scrub.

Taste: fresh and mineral, smooth and dynamic with a textured and crunchy center palate.

Alcol: 13% Vol.

Uncork: at 10-12C. Trespo is at its best when young, but try to forget it in your cellar for a couple of years.

Counter pairing: truffle omelette.

Traditional pairing: strangozzi pasta with zucchini, Norcia cured pork cheek and saffron. Fusion pairing: Bacalao Pil Pil.

Focus: it is a fun wine perfect for modern wine bars, it is fresh and easy to drink thanks to a vibrant freshness. A wine to sip on the steps of a square in an Italian historical city center.

Curiosity: with the 2020 regional rule the grape variety of this wine can only be indicated in its DOC version and no longer in the Umbria IGT version, we decided to give it a fantasy name that recalls it, vaguely.

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: 7.000.