



LUNGAROTTI

VERMENTINO

Umbria IGT Vermentino 2024
TENUTA POMETO

VERMENTINO Type of wine: young white Grapes: Vermentino 100% Soil Type: mainly clay, with medium fertility and excellent water retention

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

Colour: straw yellow with greenish reflections
Bouquet: typical with delicately pleasant floral and fruity notes

Flavour: quite fresh with a persistent fruity note, long on the finish and with a slightly bitter final note

Alcohol by vol.: 12.5%

Food affinities: particularly suitable for antipasto, aperitif, pasta dishes with seafood, fish tartare
Anecdotes: one of the first Vermentino's planted in the Torgiano area.