



LUNGAROTTI
SANGIOVESE

Umbria IGT Sangiovese 2022
IL POMETO



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

Grape varieties: Sangiovese 100%.

Pruning: double cordon spur with 4.000 - 5.000 plants/ha and a production of 120 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.

Alcol: 13,50% Vol.

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.

Counter pairing: IGP Norcia prosciutto.

Traditional pairing: sandwich with Umbrian "porchetta" roasted pork from Bevagna.

Fusion pairing: Siu Yuk - Cantonese pork belly

Focus: Sangiovese is a "litmus test" of the value of a *terroir*. The Sangiovese from Torgiano tends to have great freshness, textural layers of fruit and delicate tannins.

Curiosity: Sangiovese is the most widespread Italian grape variety but it is only in a few selected territories of Central Italy that it reaches its maximum expression.

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: 50,000.