



# LUNGOLAGO

UMBRIA

INDICAZIONE GEOGRAFICA TIPICA

2022

VINTAGE

2022 - Mid September.

PRODUCTION AREA

Passignano sul Trasimeno - Exposure to West at 300 - 320m above sea-level.

GRAPE VARIETIES

70% Chardonnay, 30% Grechetto.

AGRICULTURE PRACTICE

Organic.

SOIL

Silty and sandy soil.

CULTIVATION DENSITY IN PLANTS PER HA & CULTIVATION SYSTEM

10,000 with drip irrigation - Single guyot 4 to 5 buds.

GRAPE YIELD OF EACH PLANT & SURFACE

0,8 Kg - 0.6 Ha.

FERMENTATION AND MACERATION

50% new and 50% second passage 225l French oak barriques (from several forests) with temperature control (Max 23°C).

Maceration time of 3 weeks, Indigenous yeasts.

AGEING TIME

6 months in French oak 50% new and 50% second passage. 12 months in bottle.

Lees ageing for 3 months. Battonage 3 times per week the first month, every week the second month and every two weeks the third month.

NUMBER OF BOTTLES PRODUCED

3.600.

*between lake and sky*

VIANDANTE  
del Cielo