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# VIANDANTE

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*del Cielo*



## LUNGOLAGO 2022

*Lungolago is Viandante del Cielo's white, a blend of Chardonnay with and native Grechetto, and a perfect evocation of the lakeside terroir which gives it its name.*

*Delicate nose white peach and hints of pineapple. Spicy and savoury character with distinctive fennel and peppermint from Grechetto. Salty and stony. The lively acidity and the wet-stones minerality is counterbalanced by the creamy, expansive texture. Aromatic herbs, a bit of camphor. Long, lingering finish with citrus fruit and liquorice carried by a unique salinity.*

### VINTAGE

2022

### DESIGNATION OF ORIGIN

Umbria IGT

### GRAPE VARIETIES

70% Chardonnay, 30% Grechetto

### SURFACE

0.6 Ha

### ALTITUDE (METER)

340 meters above sea level

### CULTIVATION SYSTEM

Single guyot 4 to 5 buds

### GRAPE YIELD OF EACH PLANT

0.8 Kg

### TYPE OF FERMENTATION VATS

50% new and 50% second passage 225l French oak barriques (from several forests)

### FERMENTATION TIME

About 3 weeks

### TYPE OF YEASTS

Indigenous

### NUMBER OF BOTTLES PRODUCED

3.600

### PRODUCTION AREA

Passignano sul Trasimeno

### EXPOSURE

West

### SOIL

Silty and sandy soil

### CULTIVATION DENSITY IN PLANTS PER HA

10,000

### PERIOD OF HARVEST:

Mid September

### FERMENTATION TEMPERATURE

Max 23°C

### LEES AGEING

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.

### TYPE AND CAPACITY OF AGEING CASKS

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