VIANDANTE

del Cielo

LUNGOLAGO 2020

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 distictive 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
2020

DESIGNATION OF ORIGIN
Umbria IGT

GRAPE VARIETIES
85% Chardonnay, 15% 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
10 days

TYPE OF YEASTS
Indigenous

NUMBER OF BOTTLES PRODUCED
3.000

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 . 8 months i bottle