



TENUTE LUNELLI

## TENUTA PODERNOVO

TEUTO ROSSO COSTA TOSCANA 2013

### BACKGROUND

The Lunelli family, third generation winemakers at Ferrari Trento DOC have pursued their passion for wine with the creation of Tenute Lunelli, comprised of three wine estates located in three different regions of Italy: Tenuta Castelbuono in Umbria, Tenuta Podernovo in Tuscany, and Villa Margon in Trentino.

Tenuta Podernovo is a magnificent vine-crowned hill at the Terricola in the heart of Tuscany (near Pisa). This site marries the elegance and softness of the wines produced in the coastal region, with the power and intensity of the more classical inland areas. It is an enchanting combination of untrammelled landscapes countryside and vineyards, that the Lunelli family maintains painstakingly with their approach to organic farming- the property has been certified organic since 2012.

The wineries marine fossil symbol located on the front label is homage to the marine fossils from the late Carboniferous age that are abundantly found in the blue Pliocene clays and yellow sands of our estate vineyards.

### APPELLATION

Tuscany, Italy

### VARIETAL COMPOSITION

95% Sangiovese, 5% Merlot

### TERROIR & VINTAGE NOTES

Teuto is one of the finest expressions in Tuscany of a wine made almost exclusively from Sangiovese: it comes from grapes grown in the Boscogrande and Ginestra vineyards at Podernovo, the Lunelli family's estate in the hills near Pisa that has been certified as organic since 2012.

The vineyards are located on soils that are medium-textured, composed of loamy sand and clay, and rich in fossil shells. They face west, south and east, at an altitude of 137 meters above sea level.

### WINEMAKING

Fermentation temperature: Cold pre-maceration at 12°C for 36 hours. Maximum fermentation temperature in wooden vats: 26°-28°C. Maceration period of 15-20 days.

### AGEING

The wine is aged 12 months in tonneaux and 12 months in large oak barrels, followed by 12 months in bottle.

### TASTING NOTES

A deep, brilliant ruby red in colour. On the nose it offers a wide, elegant, multi-layered range of fruity fragrances, including notes of plums, sweet cherries and sour cherries in brandy, as well as hints of violets and finally balm-like and spicy tones.

This is rich on the palate, with elegant tannins and well-balanced fruit. The finish is very long indeed.



THREE GENERATIONS  
OF THE LUNELLI FAMILY  
PURSUING A PASSION  
FOR SUPERIOR WINES



### WINEMAKER

Vittorio Stringari

### TECHNICAL DATA

Alcohol  
14.5%



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