



TENUTE LUNELLI

TENUTA CASTELBUONO

CARAPACE MONTEFALCO SAGRANTINO DOCG 2014

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. All three estates have a shared vision of: respect for the diversity, identity, and origin of each territory; complete sustainable and organic environmental protocols and patience as a virtue.

Seduced by the allure of the ancient and mystic region of Umbria, and by Sagrantino, a grape of extraordinary power and longevity, the Lunelli Family chose the rolling hills of Perugia as the ideal territory to create the magnificent wines of the Castelbuono. The winery is a realization of sculptor Arnaldo Pomodoro and the technical expertise of architect Giorgio Pedrotti. The huge dome covered with copper, marked with a pattern of grooves and cracks, is inspired by a carapace, a tortoise shell. An accompanying sculptural element in the shape of a red arrow (called the Lampante) piercing the earth highlights the structure in the surrounding landscape. Tenuta Castelbuono and has been certified organic since 2014.

The wineries Carapace symbol located on the front label, or "shell", represents the architectural magnum of the winery designer, legendary Italian sculptor Arnaldo Pomodoro.

APPELLATION

Umbria, Italy

VARIETAL COMPOSITION

100% Sagrantino

TERROIR & VINTAGE NOTES

Family-owned vineyards at Montefalco and Bevagna; a special selection was made of the Estate's finest historic vines as part of the "Patriarchs Project," carried out in cooperation with the Agricultural Institute of San Michele all'Adige. The soil is a clay-silt mix with excellent agronomic potential, well-structured and resistant to summer drought.

A typical expression of a grape variety that is absolutely unique in terms of power and longevity, this Sagrantino is amazingly mellow, which results from skilful vineyard husbandry and long ageing in large oak casks.

WINEMAKING

Cold pre-maceration at 12°C for 30 hours. Maximum fermentation temperature at 26°-28°C in wooden vats. Maceration period of 15-20 days.

AGEING

The wine is aged for 24 months in large oak casks, followed by a minimum of 12 months in bottle.

TASTING NOTES

A deep, luminous ruby red in colour; concentrated and refined. The nose is a triumph of blackberry jam and blueberries—typical of the variety—with attractive and intense notes of cherries in brandy, carob and rose petals. Its traditionally-styled profile is further enhanced by liquorice and chocolate notes.

This wine has a distinct creaminess on the palate, along with very powerful, mellow fruit. The finish is long and persistent, with precisely defined tannins of rare finesse, elegance and gentleness.



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



WINEMAKER

Vittorio Stringari

TECHNICAL DATA

Alcohol
15.5%

