



TENUTE LUNELLI  
**TENUTA CASTELBUONO**  
 UMBRIA, ITALY



In the 1980s, after more than a hundred years' experience gained in the production of their legendary Ferrari Trentodoc Sparkling Wines, the Lunelli family decided to link their own name to a range of hand-crafted still wines produced from grapes grown in the family's estate vineyards on the slopes of the mountains surrounding Trento. The Tenute Lunelli range includes three wineries in three different regions of Italy: Tenuta Margon in Trentino, Tenuta Podernovo in Tuscany and Tenuta Castelbuono in Umbria. All three Tenute Lunelli estates

have a shared philosophy founded upon: respect for the diversity, identity and origin of each territory, a holistic approach to Sustainable & Organic environmental protocols, and Patience practiced as a virtue.

At Castelbuono, heirloom vines are preserved and new vines are cultivated through a structured clonal selection protocol aptly named the "Patriarchs Project." The winery is the realization of a dream for world renowned sculptor Arnaldo Pomodoro and the architect Giorgio Pedrotti. The huge dome patinaed in copper, is textured with a hieroglyphic like pattern of grooves and cracks, inspired by the carapace of an ancient tortoise's shell. An accompanying sculptural element in the shape of a towering red arrow (called the Lampante) pierces the earth to highlight the winery structure, and pay homage to land that was once an Etrus.

- The Castelbuono property encompasses 30 hectares of vineyards in the areas of Bevagna and Montefalco. Since acquiring the property, the Lunelli's focused on converting the vineyards to organic agriculture and have been certified since 2014.
- A land-locked area in the heart of Italy, Umbria has a similar climate and geography to Tuscany, with cold, rainy winters and dry sun-filled summers. An exception is the area surrounding Lake Trasimeno and Lake Bolsena, where a mild, Mediterranean microclimate dominates
- Drawn in fascination by the ancient and mystical land of Umbria, and by the powerful and hedonistic Sagrantino wines, the Lunelli Family continues to build upon the tradition of excellence they have achieved with Ferrari sparkling wine



THE LUNELLI FAMILY:  
 MARCELLO, ALESSANDRO,  
 CAMILLA & MATTEO

Carapace Montefalco Sagrantino DOCG  
 Ziggurat Montefalco Rosso DOC





# TENUTA CASTELBUONO



## TENUTA CASTELBUONO CARAPACE MONTEFALCO SAGRANTINO DOCG

*Umbria, Italy*

- 100% Sagrantino
- The winery's Carapace ("shell") symbol on the label represents the architectural magnum of the winery designer, legendary Italian sculptor Arnaldo Pomodoro
- The wine is aged for 24 mo. in large oak casks, followed by a minimum of 12 mo. in bottle
- A nose of blackberry jam and blueberries – typical of the variety – with attractive and intense notes of cherries in brandy, carob and rose petals; Its traditional-style profile is 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

92  
POINTS

2015  
JAMES SUCKLING  
1/18

93  
POINTS

2016  
WINE ADVOCATE  
7/21



## TENUTA CASTELBUONO ZIGGURAT MONTEFALCO ROSSO DOC

*Umbria, Italy*

- 70% Sangiovese, 15% Sagrantino, 15% Cabernet & Merlot
- Expresses all the charm of a region with an age-old winemaking tradition
- This wine is produced in the family-owned vineyards at Montefalco and Bevagna; The soil consists of clay-silt mix with excellent agronomic potential, well-structured and resistant to summer drought
- Grapes are harvested by hand September– October
- 12 months ageing in 225L barriques and 500L tonneaux, followed by a minimum of six months in bottle
- This immediately strikes one with the elegance and complexity of its broad aromas of cherries and cloves, which give way to balm-like tones
- A wine of splendid balance, which is mouth-filling and remarkably powerful, yet very fresh; It is already extremely enjoyable, but also can be aged a bit