

TENUTE LUNELLI

TENUTA CASTELBUONO

LAMPANTE MONTEFALCO ROSSO RISERVA
DOC 2010

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

70% Sangiovese, 15% Sagrantino, 15% Cabernet and Merlot

TERROIR & VINTAGE NOTES

This first release of the Estate's Montefalco Riserva comes from specially selected grapes from the "Le Fonti" vineyard at Bevagna. It is a wine of great structure and elegance whose long maturation takes place in the heart of the Carapace, the Lunelli family's winery-cum-sculpture in Umbria.

The soil is a clay-silt mix with excellent agronomic potential, well-structured and resistant to summer drought.

WINEMAKING

Grapes are harvested by hand in September and October. Fermentation temperature: Cold pre-maceration at 53°F for 20 hours. Maximum fermentation temperature: 79°-82°F in stainless steel. Maceration period of 15-20 days.

AGEING

18 months in tonneaux and large casks, followed by a minimum of 12 months in bottle.

TASTING NOTES

A splendid ruby red with garnet tinges. Intriguing, with scents of wild violets and cherries in brandy, along with sweet spiciness and balm-like hints against a background of graphite. It explodes vigorously on the palate with its rounded, elegant fruit and well-structured, ripe, well-balanced tannins. Its long, broad finish suggests that it still has considerable potential for ageing.



WINEMAKER

Vittorio Stringari

TECHNICAL DATA

Alcohol
15%



90 WINE SPECTATOR
POINTS April 2017



TAUB FAMILY
SELECTIONS