



TENUTELUNELL ENUTA MARGON

TRENTINO, 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 Tenuta 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.

Villa Margon, which takes its name from the magnificent sixteenth century mountain villa, is the familial home of the Lunelli family, and acts as a hospitality centerpiece to guests of the Lunelli Group. The Trefoil in the crest of Villa Margon represents the distinct contributions of the three cultures that have claimed Trentino through the ages- Roman, Bavarian & Austro/Hungarian.

- The third generation of the Lunelli family Marcello, Matteo, Camilla, and Alessandro - have dedicated the same unreserved passion to the Tenute Lunelli wines as they do for the ones produced at Ferrari TrentoDOC. The family is committed to increasing awareness and passion for the outstanding wines of Trentino.
- The unique mountain viticulture with vineyards that are planted between 350 and 700 metres above sea level, is typified by a bountiful climate, characterized by high ranging diurnal temperature shifts, which provides for idealic conditions for the development of a broad array of fragrances and flavors
- Wines from this region are fascinating in their maturity, longevity, and deep expression of all the richness and vitality that makes the region so ideal for wine production.
- The wines of Villa Margon have been certified organic since 2017.



THE LUNELLI FAMILY: MATTEO, CAMILLA, MARCELLO & ALESSANDRO

Villa Margon Chardonnay Trentino DOC Pietragrande Trentino Bianco DOC



(0) TaubFamilySelections.com @TaubFamilySelections @TaubFamilySelections @TaubFamilySelections

f



TENUTA MARGON



TENUTA MARGON VILLA MARGON CHARDONNAY TRENTINO DOC



Trentino, Italy

- 80% Chardonnay, 10% Pinot Blanc, 10% Sauvignon and Incrocio Manzoni
- Made from grapes grown in accordance with the precepts of sustainable mountain viticulture; this comes from the family's own vineyards around the 16th century Villa Margon
- Villa Margon is located on the right bank of the River Adige at 400-500 meteres above sea level, to the south-west of Trento; it consists of mainly sandy soils, with a high proportion of rocks
- Fermentation takes place in temperaturecontrolled stainless-steel tanks with selected yeasts, and partly in oak barrels
- \cdot This wine is aged at least eight months in the cellar
- Very complex, fragrant and persistent, with hints of apple, grapefruit, almond blossom and citrus fruits
- Well-structured, elegant, delicate and balanced, it is a wine whose fruity notes are further enhanced by a small percentage of wood-aged wine





TENUTA MARGON

PIETRAGRANDE TRENTINO BIANCO DOC Trentino, Italy

- 85% Chardonnay, 15% Sauvignon
- Pietragrande is an intriguing and attractive Chardonnay - made even more precious by a dash of Sauvignon - that charms one with the elegance of its aromas and its delicate persistence
- The result of careful vinification, this wine is designed to highlight Trentino's vocation for healthy, sustainable mountain viticulture
- \cdot The soil of these vineyards is mainly sandy, with a high proportion of rocks
- Fermentation takes place in temperature-controlled stainless-steel tanks, using selected yeasts
- \cdot This wine is aged at least six months in the cellar
- Fruity and mellow on the nose, it displays fresh sensations of white flowers that alternate with notes of apples and pears and hints of aromatic herbs
- Lively, refreshing and tangy; mouth-filling, rounded fruit on the front palate gives way to appealing citrus-like notes and mineral hints on the finish

