



TENUTE LUNELLI

TENUTA MARGON

PIETRAGRANDE TRENINO BIANCO DOC
2016

BACKGROUND

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. 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.

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 and Austro/Hungarian. The wines of Villa Margon have been certified organic since 2017.

APPELLATION

Trentino, Italy

VARIETAL COMPOSITION

85% Chardonnay, 15% Sauvignon

TERROIR & VINTAGE NOTES

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. It is the result of careful vinification, designed to highlight Trentino's vocation for healthy, sustainable mountain viticulture. The soil of these vineyards is mainly sandy, with a high proportion of rocks.

WINEMAKING

Fermentation takes place in temperature-controlled stainless steel tanks, using selected yeasts.

AGEING

This wine is aged at least six months in the cellar.

TASTING NOTES

Brilliant yellow. 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. It is 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.



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



WINEMAKER

Vittorio Stringari

TECHNICAL DATA

Alcohol
12.5%



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