

TENUTE LUNELLI

TENUTA MARGON

VILLA MARGON CHARDONNAY TRENTO
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

80% Chardonnay, 10% Pinot Blanc, 10% Sauvignon and Incrocio Manzoni

TERROIR & VINTAGE NOTES

A predominantly Chardonnay-based wine, made from grapes grown in accordance with the precepts of sustainable mountain viticulture, it comes from the family's own vineyards around the sixteenth century Villa Margon, at 400-500 metres above sea level. Villa Margon, on the right bank of the River Adige to the south-west of Trento, an estate owned by the Lunelli family.

The soil is mainly sandy, with a high proportion of rocks.

WINEMAKING

Fermentation temperature: Temperature-controlled stainless steel tanks with selected yeasts, and partly in oak barrels.

AGEING

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

TASTING NOTES

Deep yellow with golden highlights. On the nose, very complex, fragrant and persistent, with hints of apple, grapefruit, almond blossom and citrus fruits.

Well-structured, elegant, delicate and well-balanced, it is a wine whose fruity notes are further enhanced by a small percentage of wood-aged wine. It may be enjoyed right away, but also has all the characteristics to improve with time in the bottle.



WINEMAKER

Vittorio Stringari

TECHNICAL DATA

Alcohol
13.5%



91 VINOUS
POINTS November 2020

90 PTS JAMES SUCKLING 11/19



TAUB FAMILY
SELECTIONS