



TENUTE LUNELLI TENUTA PODERNOVO TUSCANY, 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 vision founded upon a fierce respect for the diversity, identity and origin of each territory, and altruistic Sustainable & Organic environmental protocols, rooted in patience as a virtue.

The Podernovo winery has been built with an intense respect for the morphology of the site, with particular attention being paid to the conservation of the surrounding landscape. The structures are all lovingly crafted through the use of local stone, and colored with a palette that is in perfect harmony with the environment.

The wines of Tenuta Podernovo have been certified organic since 2012.

- Tenuta Podernovo is a magnificent vine-covered hill in the commune of Terricciola, within the up-and-coming, high-quality wine production zone of the "colline pisane." The particular geographical position and the composition of the soil create a microclimate with ideal conditions for grape cultivation. Wine has long been and continues to be of historical and cultural importance for the area. It represents the virtue of continuity, from the ancient Etruscans to the present day.
- The ancient nautilus shell that denotes the crest of Tenuta Podernovo is a reference to the marine fossils from the Carboniferous period of the Paleozoic era, which are abundantly found in the blue Pliocene clays and yellow sands of the vineyards.
- The innovative "Animavitis" project is a vineyard management program that allows the monitoring of the health of vines as an entire system, and helps ascertain the optimal circumstances for harvest. It was adopted for the first time in Italy by the Lunelli family at Tenuta Podernovo.



THE LUNELLI FAMILY:
ALESSANDRO, MARCELLO,
MATTEO & CAMILLA

Aliotto Rosso Toscana





TENUTA PODERNOVO



TENUTA PODERNOVO

ALIOTTO ROSSO TOSCANA

Tuscany, Italy

- 60% Sangiovese, 40% Cabernet, Merlot & other local grapes
- Aliotto comes from a strict selection of grapes from the vineyards of the Estate; The vineyards face west, south and east, at an altitude of 137 meters above sea level
- Soils are medium-textured, composed of loamy sand and clay, and rich in fossil shells
- Fermentation temperature at 28°C in stainless steel vats. Maceration period of 10-15 days
- 12 months in barriques, followed by a minimum of four months in bottle
- The nose reveals elegant notes of morello cherries and fruit in brandy, as well as herbal and mineral tones
- A well-structured yet supple wine that has an attractive roundness, due to its well-modulated and refined tannins; Overall, very elegant, with well-balanced tanginess and mellow finish



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