



TENUTE LUNELLI

## TENUTA CASTELBUONO

ZIGGURAT MONTEFALCO ROSSO DOC 2015

### 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**  
A combination of the power of Sagrantino and the elegance of Sangiovese, the Montefalco Rosso from Tenuta Castelbuono expresses all the charm of a region with an age-old winemaking tradition. This wine is produced in the family-owned vineyards at Montefalco and Bevagna. The soil consists of 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 12°C for 20 hours Maximum fermentation temperature: 26°-28°C in stainless steel. Maceration period is 15-20 days.

**AGEING**  
12 months in 225 litre barriques and 500 litre tonneaux, followed by a minimum of six months in bottle.

**TASTING NOTES**  
A brilliant ruby red in colour; this immediately strikes one with the elegance and complexity of its broad aromas of cherries and cloves, which give way to balm-like tones.

The same elegance is to be found on the palate: a wine of splendid balance, which is mouth-filling and remarkably powerful, yet very fresh. It is already extremely enjoyable, but also can be aged a bit.

### WINEMAKER

Vittorio Stringari

### TECHNICAL DATA

Alcohol  
14%



92 JAMES SUCKLING  
POINTS November 2018



TAUB FAMILY  
SELECTIONS