

## VILLA MARGON

grapes	Chardonnay (80%), Pinot Bianco (10%), Sauvignon and Incrocio Manzoni (10%).
Production area	Villa Margon, a Lunelli-owned vineyard on the righthand bank of the Adige, to the south west of Trento.
Average altitude	400-500 metres above sea level.
Soil type	Mainly skeleton texture, tending to sandy.
Vine density	4,000 vines per hectare, simple Trentino pergola-trained.
Yield per hectare	About 60 hl of wine.
Yield per vine	About 2,3 kg of grapes.
Harvest method	Exclusively by hand in small cases, during the second half of September.
Fermentation	At controlled temperature in stainless steel tanks, using selected yeasts, and part in small oak barrels.
Ageing	8 months in the cellar.
Bottle ageing	At least 8 months.
Serving temperature	12 °C.



### TASTING PROFILE

- Nose** Very complex, fragrant and persistent, reminiscent of apple, grapefruit, almond blossom and citrus fruit.
- Taste** Well structured, elegant, delicate, harmonious; the notes of fruit are enhanced by the small proportion of wine fermented in wood. A wine which is drinking deliciously now but which has the potential to improve with ageing.

## MASO MONTALTO

grapes	Pinot Nero (100% various clones).
Production area	From one of the masi, or “farms” owned by the Lunelli family. Maso Montalto is on the hill overlooking Trento, at the foot of Monte Bondone.
Soil type	Clayey and reasonably fertile, the soil yields a generously structured wine.
Planting density	4,500 vines per hectare, simple Trentino pergola-trained.
Yield per hectare	About 52 hl of wine.
Yield per vine	About 1.8 kg of grapes.
Harvest method	Exclusively by hand, at the end of September.
Ageing	At least 12 months in small oak barrels.
Bottle ageing	A minimum of 15 months
Serving temperature	18° C, uncorking the bottle one hour before serving.



### TASTING NOTE

- Nose** Intense yet elegant and sophisticated, as befits a Pinot Nero. An explosion of powerful, delicate fruit aromas including blackcurrant, bramble, black cherry, cherry and raspberry that meld superbly with the spicy notes of the wood.
- Palate** Varietal, complex and warm, richly structured with fine-grained tannins, good harmony and outstanding length that comes through in spicy notes and a welter of fruit.