



Az. Ag. LUNELLI

The Lunelli Family has devoted many years of attention to these splendid vineyards, carefully selecting the vines, the planting systems, modern agricultural techniques and putting into practice their knowledge which has brought Trentino Oenology to the forefront internationally. By interpreting the perfect balance of the elements with the mysterious natural harmony of this location, the Lunelli Family is able to offer us a great red wine made from Cabernet Franc, Cabernet Sauvignon and Merlot, delicately matured in wood.

Maso Le Viane lies on the hills of Campi Sarni between Vo' Sinistro, Masi di Avio and San Leonardo at the southernmost end of the Province of Trentino, known in ancient times as Viane. Vines have grown in this area since Roman times and jurist Andrea de Regis was encharged by Prince-Bishop Bernardo Clesio of Trento, who was also councillor to Carlo V, to verify the decimal rights. It was testified in 1521 that in this territory "excellent grapes and grains" were obtained.

TRENTINO ROSSO

"Maso Le Viane"

GRAPE TYPE: Cabernet Franc and Sauvignon, various clonal selections of Merlot

COLOR: Intense ruby red with violet tinges

BOUQUET: Scents of tobacco, spices, green and black pepper, with a pleasant vegetal note.

TASTE: Full with big structure, rich in velvety soft tannin, delicately spiced in a frame of great balance and elegance. The fullness is confirmed by the balsamic scent with a note of pepper, nutmeg and vanilla. It has a very long persistent finish.

RECOMMENDED DISHES: Dishes with meat sauces, risotto with mushrooms and truffles, main courses of game and seasoned cheeses.

SERVE: Room temperature; 64° F (20° C), uncorking the bottle at least an hour before serving

SPECIAL NOTES: Aged at least 18 months in small oak casks. Grapes picked entirely by hand, towards the middle of October.

