

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 great wines delicately matured in wood made from varietals best suited for their particular soils and microclimate.

The Lunelli Family have chosen, carrying on from these studies, to dedicate themselves to producing an important red wine. The possibility of working with a unique selection of genetic material growing in entirely original terrain together with their skill and ten years of research has given rise to this wine of rare elegance and intense bouquet.

TERRE DI PIETRA

REGION: Trentino

YIELD PER VINE: 3.3 lbs

GRAPE TYPE: Cabernet Franc, Cabernet Sauvignon
and Merlot

COLOR: Dark ruby red

BOUQUET: Scents of tobacco to spices.

TASTE: Elegant, rich of red fruits. Well structured and powerful it explains itself with delicacy in persistent yield vain well mixed with sweet notes of wood that are given by the ageing in little oak casks.

BARREL AGEING: At least 15 months in oak casks and 12 months in bottle.

RECOMMENDED DISHES: Ideal with beef tenderloin and cajun cuisine.

CASES PRODUCED: 1,167

SERVE: Room temperature; 64° F (18° C), uncorking the bottle an hour before consumption or decanting the wine into a carafe.

