



## LAMPANTE MONTEFALCO ROSSO RISERVA DOC

*The Lunelli family, third generation of winemakers at Ferrari Trento DOC, has pursued a passion for wine with the creation of Tenute Lunelli, comprised of three wine estates located in three different regions of Italy, Umbria, Tuscany and Trentino.*

*In 2001, fascinated by the ancient and mystical land of Umbria and by the powerful Sagrantino wines, the Lunelli family acquired Tenuta Castelbuono. The property encompasses 30 hectares of vineyards in the areas of Bevagna and Montefalco. The Lunellis have focused on converting the vineyards to organic agriculture and replanting based on extensive research of specific Sagrantino clones. At Castelbuono, old vines are preserved and new vines are added through a structured cloning selection project called the "Patriarchs Project."*

*The amazing winery, Il Carapace, is the realization of a collaboration between the Lunelli family, the imaginative sculptor Arnaldo Pomodoro, and the technical expert, 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.*

*Lampante Montefalco Rosso Riserva comes from specially selected grapes from the "Le Fonti" vineyard at Bevagna. It is a wine of great structure and elegance whose long maturation takes place in the heart of the Carapace, the Lunelli family's winery-cum-sculpture in Umbria.*

### PRODUCTION AREA:

- Country: Italy
- Region: Umbria
- Winery: Il Carapace, Tenuta Castelbuono
- Appellation: Montefalco Rosso Riserva DOC
- Vineyard: Le Fonti vineyard (Bevagna)- a clay-silt mix, resistant to summer drought

### GRAPE VARIETIES:

70% Sangiovese, 15% Sagrantino, 15% Cabernet and Merlot

### PRODUCTION TECHNIQUES

The grapes are hand-harvested in October. Cold pre-maceration at 54°F for 20 hours. Maceration lasts 15-20 days. Maximum fermentation temperature: 82°F in stainless steel. Aged for 18 months in tonneaux and large casks, followed by a minimum of 12 months in bottle.

### DESCRIPTION:

- Color: Ruby red with hints of garnet
- Aroma: Intriguing, with scents of wild violets and cherries in brandy, along with sweet spiciness against a background of graphite.
- Taste: The wine explodes on the palate with round, elegant fruit and well-structured, ripe, and well-balanced tannins. Its long, broad finish suggests that it still has considerable potential for aging.

### BOTTLE SIZES

750 ml

