

# 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.

## CHARDONNAY

### *“Villa Margon”*

REGION: Trentino

YIELD PER VINE: 5 lbs

GRAPE TYPE: Chardonnay in various clones

COLOR: Straw yellow with greenish reflections

BOUQUET: Fragrant and persistent, bringing to mind golden delicious apples, banana, almond trees and fresh baked bread crust.

TASTE: Well structured, elegant, delicate, harmonious and persistent. It is a wine in which the typical fruity notes of Chardonnay are emphasized by the maturation and long ageing in bottles.

AGEING: 12 Months in stainless steel tanks. Minimum 18 months in the bottle.

RECOMMENDED DISHES: Ideally served with hors d'oeuvres, starters, soups, risotto, egg and fish dishes.

SERVE: Chilled; 50° F ( 12° C ), bottle should be opened half an hour before consumption.

