



ILICO

Classification

V.Q.P.R.D. 1 Montepulciano d'Abruzzo Doc Ilico.

Origin

The vineyards are located in the municipality of Controguerra, about 260 metres a.s.l.

Composition of subsoil

Medium-textured soil, tending to clayey.

Grape

100% Montepulciano.

Characteristics of plant equipment

Vineyards are trained with a 3m x 3m pergola abruzzese system, with approximately 1,100 stocks per hectare, in a hilly position.

Times of harvest and wine-making

Grapes are generally harvested during the first decade of October, and, after an accurate selection are stemmed and very softly crushed according the traditional "red" method, which includes a long-term maceration in stainless steel process tanks at a controlled temperature of 28°C . Once malolactic fermentation has taken place, wine ages inside Slavonian oak barrels (25 hl each) for approximately ten months, after which bottling takes place. Bottle refining takes place for 3 to 4 months before the wine can be sold.

Organoleptic characteristics

Colour: ruby red with a hint of purple in its early stages.

Nose: red fruit notes, agreeable and persistent.

Flavour: it reveals itself as full-bodied, deep, ripe, round, harmonic and persistent with a final hint of licorice.

Serving

It is best served with roasted red meat, braised meat, game, noble poultry, semi-matured cheeses; it is an ideal accompaniment to lamb and baby goat dishes.

Analytical data

Alcohol 13.50% vol.

Total Acidity 5.70 g/l

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Vini

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