



Lumen[®]

Classification

V.Q.P.R.D. Controguerra D.O.C. rosso Riserva Lumen.

Origin

The vineyards are located in the municipality of Controguerra, with a perfect southern exposure, approximately 295 metres a.s.l.

Composition of subsoil

Rather loose soil with small amounts of clay.

Grape

70% Montepulciano and 30% Cabernet-Sauvignon.

Characteristics of plant equipment

The new plant uses a vertical trellis system with approximately 5,000 stocks per hectare, the old plant uses a pergola abruzzese system with approximately 1,100 stocks per hectare.

Times of harvest and wine-making

The grapes used for the Lumen are among the last to be harvested after a careful and meticulous selection (at the beginning of October for the cabernet-sauvignon and between 8 and 12 October for the Montepulciano d'Abruzzo). Grapes are stemmed and softly crushed, and processed separately in stainless steel process tanks and macerate at a temperature of 28 – 30 °C, for approximately 15 days. Once malolactic fermentation is over, the wines obtained are combined and poured into 225 litre-barriques of various types of oak wood, where they age for approximately 18 months after which they are bottled. After that, the wine undergoes bottle refining for another 12-14 months in caves before being put on the market.

Organoleptic characteristics

Colour: intense ruby red.

Nose: esprime note di mora, ribes rosso, frutti rossi maturi.

Flavour: well structured, fat, harmonious and elegant.

Serving

This is a wine of great longevity, which is produced only during the best years. It is best served with red meats, game, lamb and baby goat dishes and spicy-hot cheeses.

Analytical data

Alcohol 14.50% vol.

Total Acidity 5.50 g/l

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