



PIELUNI

Classification

V.Q.P.R.D. Montepulciano d'Abruzzo Colline Teramane "Reserve"
D.O.C.G. Pieluni

Origin

The vineyard is located in the municipality of Controguerra, with a southern exposure, 285 metres a.s.l.

Composition of subsoil

The soil is loose and contains small amounts of sand and silt.

Grape

100% Montepulciano.

Characteristics of plant equipment

it is based on a vertical trellis system with over 5,000 stocks per hectare (2.4 m x 0.8 m) with an average production of 7 to 8 tons per hectare.

Times of harvest and wine-making

Harvesting is done late in the season and is carried out manually during the last decade of October. Grapes are stemmed, softly crushed, and left inside fermentini stainless steel tanks at a controlled temperature of 29-30°C. The maceration period, when grape skin and must remain in contact, is rather long (approximately 20-25 days). Once the alcoholic fermentation is over, the malolactic fermentation takes place, after which wine is poured inside barriques for a two-year aging period. Once it has been bottled, wine still needs refining for another 14-15 months in our caves before being put on the market.

Organoleptic characteristics

Colour: intense, dark and almost impenetrable ruby red.

Nose: it reminds of blackberries, plums and raspberries; it has a wonderful spiced and delicate hint of vanilla, tobacco, licorice and shows a large complexity of scents.

Flavour: the balance between softness and tannin provides a perfect and clean harmonious flavour. This is a structured wine, which is very rich, has an enveloping bouquet, is pulpy and elegant and voluminous as it enters the mouth.

Serving

It is best served with red meats, barbecued lamb, castrato meat, pork, dry and mature cheeses. It is also a "meditation" wine. Produced in good years, it is a long-lasting wine that improves as time goes by.

Analytical data

Alcohol 15.00% vol.

Total Acidity 5.60 g/l

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Vini

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