

Illuminati

Brut

Metodo Classico



Dino Illuminati, grandson of Nico who began the winery in 1890, has brought the family owned winery to new heights with advanced winemaking technology and skilled craftsmanship. He has won many awards over the years including one of Italy's Best Winemakers. This is a delightful treat as an aperitif or with seafood dishes. Serve chilled.

- Production Area:** In the Commune of Controguerra, north of the province of Teramo, midway between the Apennines and Adriatic Sea.
- Grape Varietal:** Trebbiano d'Abruzzo 70%, Verdicchio 30%
(percentage can change slightly according to the harvest)
- Vineyard Characteristics:** Located 300-350 meters above sea level with medium-textured soil, tending to clay.
- Harvest and Vinification:** The grapes are harvested at the end of August. This Sparkling Brut is made in the classic Metodo Champenoise. The first fermentation takes place in temperature-controlled stainless steel pressure tanks. The second fermentation takes place in the bottles stored in very cool grottos at 11-12°C for about 30-36 months with daily remuage (a very slow process where each day the bottles are very slightly turned and tilted towards the cap, which allows the sediment in the bottle to accumulate in the neck). At the end of this process the neck is frozen and the frozen sediment is removed (disgorging). The wine is then left to settle until release.
- Sensory Characteristics:** An uninterrupted stream of the most minute and fine effervescence rises from the golden essence of this wine. It has subtle and persistent aromas with an elegant fresh flavor reminiscent of almonds and fresh milled wheat.
- Analytical Data:** Alcohol: 12 %
Residual Sugar g/l: 8.6
Total Acidity g/l: 6.1

Number of Cases Produced: 580 x 12 per year