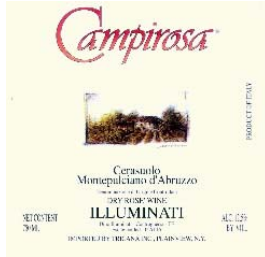


ILLuminati

Campirosa

Cerasuolo Montepulciano d'Abruzzo D.O.C



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. Campirosa shows its finest qualities when served lightly chilled, with pasta dishes and red sauces and grilled or barbecued meats.

- Production Area:** In the Commune of Controguerra, north of the province of Teramo, midway between the Apennines and Adriatic Sea.
- Grape Varietal:** Montepulciano 100%
- Vineyard Name:** Campirosa
.....named after Dino Illuminati's mother "Rosa"
- Vineyard Characteristics:** Medium-textured soil, tending to clay, situated 300 meters above sea level on the hilly slopes declining to the Adriatic Sea.
- Form of Planting:** The vines are trained in the "tendon" system (3m x 3m)-(high trellises supported by cross wires with 1100 vines per hectare.)
- Harvest and Vinification:** Specially selected grapes harvested in mid September. The grapes are stemmed, crushed, and processed with the skins for about 15 hours, at a low temperature, in order to extract the varietal aromas. The must that makes Campirosa is obtained only from the first pressing which is called "flower-must." Then, the traditional white wine-making process is set off at controlled temperature and with selected yeasts.
- Sensory Characteristics:** The color is reminiscent of cherries, brilliant and clear. It has a distinct and persistent floral aroma and a dry, rich vinous flavor and refined character not commonly found in rose wines.
- Analytical Data:** Alcohol: 12.5 %
Residual Sugar g/l: 1.65
Total Acidity g/l: 6.0

Number of Cases Produced: 8,500 x 12 per year