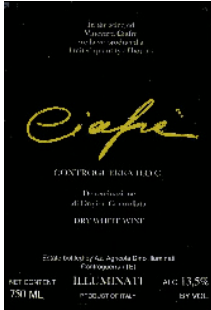


Illuminati

Ciafrè

Controguerra 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. Ciafrè is a great complement to all types of shellfish, mushroom sauces, light meats, and medium-hard cheeses. 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 60%, Passerina 15%, Riesling 10%, Garganega 10%, Malvasia 5%
- Vineyard Name:** Ciafrè
- Vineyard Characteristics:** Located 290 meters above sea level with a southern exposure and loose terrain.
- Form of Planting:** The Ciafrè vineyard is trained with the counter-espalier system (high trellises supported by cross vines) with 2200 vines per hectare, the ground is hilly and the rows are planted north/south.
- Harvest and Vinification:** Specially selected grapes harvested in early October. The grapes are stemmed, crushed and the resulting musts are fermented in temperature-controlled stainless steel tanks at 18°C.
- Sensory Characteristics:** The color is a straw yellow with light green highlights when young, takes on golden highlights as it ages. Has a fine, fruity, and intense aroma with a dry, fresh, and persistent flavor.
- Analytical Data:** Alcohol: 13.5 %
Residual Sugar g/l: 1.6
Total Acidity g/l: 5.8

Number of Cases Produced: 1500 x 12 per year