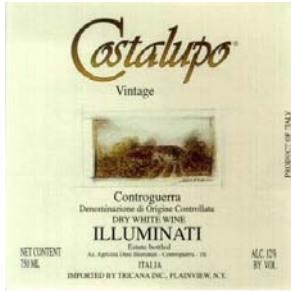


Illuminati

Costalupo

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. Costalupo is a perfect companion to all seafood dishes, antipasti, white sauces and light meats. 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 70%, Passerina 15%, Riesling 15%

Vineyard Name: Costalupo
...in Abruzzo means "the land of the the wolves"

Vineyard Characteristics: Located 270 meters above sea level with loose terrain and small amounts of clay, with partial NE and partial SW exposure to the sun.

Form of Planting: The vineyards are partially trained on tendons with a density of 1100 vines per hectare, and partially in rows (counter-espalier) with 2200 vines per hectare.

Harvest and Vinification: Harvested in late September, except for the Reisling which harvested earlier, in late August or early September. The grapes are stemmed and very softly crushed. The must is then fermented in thermo-conditioned stainless steel tanks in order to keep the temperature of fermentation ranging between 18 and 20°C.

Sensory Characteristics: The color is a straw yellow with greenish highlights and delicate aromas of fruits and flowers. It has a dry, fresh flavor that shows a natural persistence of distinctive character and refinement.

Analytical Data: Alcohol: 12.5 %
Residual Sugar g/l: 1.4
Total Acidity g/l: 6.0

Number of Cases Produced: 16,500 x 12 per year