

Illuminati

Lumen

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. Lumen is a dry, elegantly rich red Riserva that can only get better with aging. Very collectible. Very rare. A grand pair to any grand meal. Decant 1-2 hours before serving.

- Production Area:** In the commune of Controguerra, north of the province of Teramo, midway between the Apennines and Adriatic Sea.
- Grape Varietal:** Montepulciano 70%, Cabernet Sauvignon 30%
- Vinyard Name:** Lumen
...named from the latin word "luce" meaning "light, illumination, or brilliance"
- Vineyard Characteristics:** Located 295 meters above sea level with quite a loose terrain and small amounts of clay with perfect midday exposure to the sun.
- Harvest and Vinification:** Harvested late, from old vines (early October for the Cabernet Sauvignon and 8-12th October for the Montepulciano), only the outer clusters of ripe grapes are picked for this wine. The grapes are stemmed and gently crushed then processed in separate stainless steel tanks and fermented at 28-30°C for about 15 days. The juice is then blended and aged in 225 liter barrique of different qualities of oak for about 18 months before being bottled. The bottles are then cellared for 12-14 months before being released.
- Sensory Characteristics:** The color is ruby red with violet, highlights when young. Has an aroma of blackberries, red currant, and ripe red fruits. The taste is well-structured, harmonious, and elegant.
- Analytical Data:** Alcohol: 14 %
Residual Sugar g/l: 2.2
Total Acidity g/l: 5.5

Number of Cases Produced: 1000 x 12 per year