

Illuminati

Nico

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. Nico is an incredibly elegant passito wine of very limited production, reminiscent of an Amarone. It's a great partner to red meats and game; excellent as a desert wine, at the end of a meal. Recommend decanting for optimum enjoyment.

- 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:** Nico
...named after Dino's grandfather Nico.
- Vineyard Characteristics:** Located 270 meters above sea level on medium-textured soil, tending to clay.
- Form of Planting:** The vineyards are trained in the "tendon" system (high trellises supported by cross-wires) with about 1100 vines per hectare.
- Harvest and Vinification:** Specially selected grapes harvested in early October. The grapes are laid out on mesh sheets to wither for about 3 months which evaporates some of the liquid in the grapes thereby intensifying the remaining juices; then stemmed, crushed, and processed in stainless steel tanks. Maceration lasts 15-20 days and once the malolactic fermentation is over, the wine is aged in 225 liter barrels of Slavonic oak for about 30 months, then bottled and cellared for another 15 months before release.
- Sensory Characteristics:** The color is ruby red with garnet highlights. It has an intense, complex aroma reminiscent of dark fruit preserves, and a big, powerful flavor that is velvety, soft, and lingering.
- Analytical Data:** Alcohol: 15 %
Residual Sugar g/l: 2.7
Total Acidity g/l: 5.4

Number of Cases Produced: 420 x 12 per year