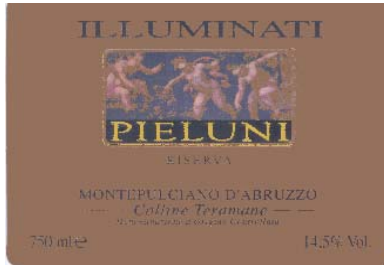


ILLUMINATI

Pieluni Riserva

Colline Teramane D.O.C.



Dino Illuminati, grandson of Nico who began the winery in 1980, 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. This Tre Bicchieri winning wine is an ideal companion to red meats, roasted lamb, mutton and pork as well as dry and aged cheeses. Ages well.

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: Pieluni
....chosen as a name for this special wine, incorporating the first three letters of three special children's names....Dino's grandchildren.

Vineyard Characteristics: Located 285 meters above sea level with a southern exposure and loose terrain with small amounts of sand and silt.

Form of Planting: The vines are trained in the counter-espalier method with more than 5000 vines per hectare (2.40m x 0.80m)

Harvest and Vinification: Hand harvested in late October. The grapes are processed in small stainless steel tanks at a controlled temperature of 29-30°C with a long maceration time of about 25-30 days. The wine is then aged in barrique for 2 years, then bottled and cellared for 14-15 months before its release.

Sensory Characteristics: The color is an intense ruby red with aromas of blackberries, plums, raspberries, vanilla, tobacco, and licorice. The balance between mellowness and tannins creates a perfect flavor and harmony. It is a wine of structure, very rich, round, fleshy, elegant, with great volume on the palate.

Analytical Data: Alcohol: 14.5 %
Residual Sugar g/l: 1.6
Total Acidity g/l: 5.6

Number of Cases Produced: 580 x 12 per year