

# *Illuminati*

## *Riparosso*

### *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. Riparosso has been rated one of the top 25 best value red wines in the world by the Wine Spectator. Great with roasted or braised red meats, lamb, poultry, and savory dishes.

**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:** Riparosso  
.....named for the neighboring gullies known as “ripa” and the soil which verges on red “rosso”.

**Vineyard Characteristics:** Medium-textured soil tending to clay situated 260 meters above sea level on hilly slopes.

**Form of Planting:** The vines are trained in the “tendon” system (3m x 3m)-(high trellises supported by cross wires) with 1100 vines per hectare.

**Harvest and Vinification:** Specially selected grapes harvested in early October. Traditional red wine-making method with a long maceration on the skins in temperature-controlled stainless steel tanks at 28°C. Once the malolactic fermentation is over, the wine is aged in 25 hectolitre barrels of Slavonic oak for about 7-8 months, then bottled and cellared for another 3-4 months before release.

**Sensory Characteristics:** The color is ruby red with violet, highlights when young. Has an aroma of red fruits that is pleasant and persistent. The taste is deep, full, round, and harmonious with a hint of licorice.

**Analytical Data:** Alcohol: 13.5 %  
Residual Sugar g/l: 1.8  
Total Acidity g/l: 5.7

**Number of Cases Produced:** 58,000 x 12 per year