

Illuminati

Zanna

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. Zanna is a delightful accompaniment when served with savory sauces, pastas, red meats, game, truffles, and mature cheeses.

Production Area: In the commune of Controguerra, north of the province of Teramo, midway between the Apennines and Adriatic Sea.

Grape Varietal: Montepulciano d'Abruzzo 100%

Vineyard Name: Zanna

Vineyard Characteristics: Located at 287 meters above sea level with a mild climate and fresh breezes and a soil composition of low level porosity made up of two types of clay- marmosa and argilla (very dry and fine clay composite)

Form of Planting: The vines are trained in the "tendon" system (high trellises supported by cross wires) about 1,000 vines per hectare. Recently a new training system of counter-espalier has been initiated with a density of about 5,000 vines per hectare.

Harvest and Vinification: The Zanna vineyard is among the last to be harvested, after a special selection of the grapes. The grapes are stemmed, crushed, and fermented in stainless steel tanks at a temperature between 26-28°C. Once the malolactic fermentation is over, the wine is poured into 25 hectolitre barrels of Slavonic oak where it is left to age for 2 years, with an additional year in the bottle before release.

Sensory Characteristics: This wine has an intense ruby red color that tends to garnet red as it ages, with an aroma of blackberries, fruits, and flowers. It is velvety and elegant with a great substance and mellow tannins.

Analytical Data: Alcohol: 13.5 %
Residual Sugar g/l: 1.9
Total Acidity g/l: 5.5

Number of Cases Produced: 4200 x 12 per year