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# Costalupo

## Classification

V.Q.P.R.D. Controguerra Bianco Doc Costalupo.

## Origin

The vineyards are located in the municipality of Controguerra, approximately 270 metres a.s.l.

## Composition of subsoil

Rather loose soil with small amounts of clay.

## Grape

70% Trebbiano d'Abruzzo, 15% Passerina, 15% Chardonnay.

## Characteristics of plant equipment

Vineyards are trained partly with a pergola trellis system with 1,100 stocks per hectare and partly with a row planting system, with 2,200 stocks per hectare. The rows are partly north-east and partly south-west oriented.

## Times of harvest and wine-making

The Costalupo grapes are harvested after a scrupulous selection, during the last decade of September, except for the Chardonnay grapes that are harvested earlier, generally in late August, early September. Grapes are stemmed and crushed in a very delicate way. The must obtained is left inside stainless steel tanks that are heat-conditioned, for fermentation so that the temperature can be controlled and kept between 18 and 20°C.

## Organoleptic characteristics

Colour: straw yellow with greenish highlights.

Nose: fruity, flower-like, white flowers, delicate.

Flavour: dry, fresh, naturally persistent with a profile of distinction and elegance.

## Serving

It is best served with fish dishes, seafood salads, starters and soups.

## Analytical data

Alcohol 12.50% vol.

Total Acidity 6.00 g/l

