



ILLUMINATI
Vini

Azienda Agricola
Dino Illuminati

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Riparosso®

Classification

V.Q.P.R.D. Montepulciano d'Abruzzo Doc Riparosso.

Origin

The vineyards are located in the municipality of Controguerra, about 260 metres a.s.l.

Composition of subsoil

Medium-textured soil, tending to clayey.

Grape

100% Montepulciano.

Characteristics of plant equipment

Vines are trained with a 3m x 3m pergola trellis system, with approximately 1,100 stocks per hectare, in a hilly position.

Times of harvest and wine-making

Grapes are generally harvested during the first decade of October, and, after an accurate selection are stemmed and very softly crushed and processed following the traditional "red" method, which includes a long-term maceration of the skins inside stainless steel process tanks at a controlled temperature of 28°C. Once malolactic fermentation has taken place, wine ages inside Slavonian oak barrels (25 hl each) for approximately six months, after which bottling takes place. Bottle refining takes place for 2 to 3 months before this wine can be sold.

Organoleptic characteristics

Colour: ruby red with a hint of purple in its early stages.

Nose: red fruit notes, agreeable and persistent.

Flavour: it reveals itself as full-bodied, deep, ripe, round, harmonic and persistent with a final note of licorice.

Serving

It is best served with roasted red meat, braised meat, game, noble poultry, semi-matured cheeses; it is an ideal accompaniment to lamb and baby goat dishes.

Analytical data

Alcohol 13.40% vol.

Total Acidity 5.70 g/l

