

Illuminati

Ilico Montepulciano d'Abruzzo DOC



Montepulciano Ilico is a single vineyard wine, a small but stately step-up from the Riparosso, more structured from extended time in oak. Grapes are generally harvested during the first week of October and, after a careful selection, are destemmed and very softly crushed. Vinification includes a long maceration in stainless steel tanks at a controlled temperature of 28 degrees Celsius.

After malolactic fermentation has taken place, the wine ages in 25-hectoliter Slavonian oak barrels for approximately 12 months, then for another 3 to 4 months in bottle.

Grape varieties : 100% Montepulciano

Altitude : 260m ASL

Exposure : South-East

Soil : Medium-textured clay soil

Alcohol : 13.5%

Tasting notes :

Ilico is ruby red with a hint of purple in its early stages. On the nose red fruit notes are pleasant and persistent. A full-bodied wine, deep, round, ripe and persistent with a final hint of licorice. It is best served with roasted red meat, braised meat, game, noble poultry, lamb and medium-aged cheeses.

Press Notes

AG Vinous

2022	91 points
2021, 2020	90 points

Wine Enthusiast

2022	90 points
2020	91 points



Sustainable

