

## Illuminati

### *Ilico Montepulciano d'Abruzzo Riserva DOC*



Montepulciano Riserva Ilico is a single vineyard, a small but stately step-up from the Riparosso, more structured from extended time in oak, still a great value for a Riserva bottling from a top producer. 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 Slavonian oak barrels (25hl) 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**

**James Suckling**

2019 90 points

**AG Vinous**

2020 90 points

**Wine Enthusiast**

2020 91 points  
2018 90 points



**Sustainable**

