

Illuminati

Montepulciano d'Abruzzo Riserva DOC 'Ilico'



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

2018

90 points

