

ILLUMINATI

Riparosso Montepulciano d'Abruzzo DOC



The grapes used to make this wine are harvested from a single vineyard.

Grapes are usually harvested in the first week of October. Maceration on the skins lasts 14 days in stainless steel vats at controlled temperature.

Aged 8 months in Slavonian oak casks (25 hl in size, 4/6 years old casks), then for another 2 to 3 months in bottle.

Grape varieties : 100% Montepulciano d'Abruzzo

Altitude : 250m ASL

Exposure : South-East

Soil : Medium-textured clay

Alcohol : 13.5%

Tasting notes :

A joyous, fruit-driven red with juicy dark cherries, flowers and spices that seem to jump from the glass. The palate is deep, full, round, and well-balanced with a lingering hint of licorice on the finish. Pairs well with roasted red meats, braised meats, game, poultry, medium-aged cheeses, and it is ideal with lamb. A perfect everyday red wine and always a crowd favorite!

Press Notes

James Suckling

2021	90 points
2020	92 points
2018	91 points

AG Vinous

2021	92 points
2020	90 points

Wine Enthusiast

2022	90 points
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Sustainable

