

Illuminati

Cerasuolo d'Abruzzo DOC Campirosa



vinification at controlled temperatures with selected yeasts.



Cryomaceration on the skins for 15 hours to enhance the varietal aromas, then

Aging: stainless steel

Grape varieties: 100% Montepulciano

d'Abruzzo

Altitude: 260m ASL

Exposure: East

Soil: Medium-textured clay

Alcohol: 12.5%

Tasting notes:

Pretty floral and berry aromas follow through to the palate. Dry and fresh with a good finish. Pairs beautifully with appetizers, seafood dishes, grilled vegetables and grilled poultry.

Press Notes

James Suckling

2021, 2019 90 points

AG Vinous

2020 90 points 2019 91 points



Cerasuolo d'Abruzzo

Denominazione di Origine Controllata

ILLUMINATI=

Sustainable