

Illuminati

Pecorino Controguerra DOC



Vineyard Location: Controguerra

Grapes are destemmed and very softly crushed; the must is statically decanted before being poured into thermo-conditioned stainless steel tanks to ferment at a controlled temperature ranging between 16° and 18°C. Approximately 10% of the must is fermented in barriques for 4 months so to release a moderate "boisé" and a finer character.

Grape varieties : 100% Pecorino

Altitude : 250m ASL

Exposure : Southwest

Soil : Medium-textured soil, clayey

Alcohol : 13.5%

Tasting notes :

Illuminati's Pecorino is fragrant and rich in ripe fruit and white flower tones, almond, field herbs and citrus. It fills the mouth well, powerful and very persistent: a correct balance between structure and softness, thanks to freshness and sapidity that accompany the long finish. A wine of a good longevity. Coincidentally, Pecorino cheese is a good match as well as seafood salads, fried zucchini blossoms, anchovies and king prawns.

Press Notes

James Suckling

2022, 2021	91 points
2020	90 points
2019	91 points

Wine Enthusiast

2023	91 points
------	-----------



Sustainable

