

Illuminati

Pieluni Montepulciano d'Abruzzo Colline Teramane DOCG Riserva



The name of this wine is dedicated to Dino's three grandchildren - the third generation of Illuminati: (initials of the 3 names: Pierpaolo, Ludovica, Nicola). This wine is produced in minimal quantities and only in the best years.

Location of vineyards: Controguerra, Corropoli (Teramo)

Vinification: The harvest is done manually in the last 10 days of October. The grapes are de-stemmed and lightly crushed. Maceration on the skins last 25 days at controlled temperatures.

Aging: Once malolactic fermentation is complete, the wine is transferred French oak barriques where it remains for 24 months. It then rests another 14 to 15 months in bottle.

Grape varieties : 100% Montepulciano d'Abruzzo

Altitude : 280m ASL

Exposure : Southeast

Soil : Loose soil with small amounts of sand and limestone

Alcohol : 15%

Tasting notes :

Pieluni is rich and opulent due to a slightly late harvest. Reminiscent of blackberries, plums, raspberries on the nose with hints of vanilla, tobacco, liquorice; greatly structured in its aromas. With a perfect balance on the palate between mellowness and tannins showing a clean flavour full of harmony. It is an elegantly structured wine, very rich, round, fleshy, and of great volume on the palate. It goes well with red meats, grilled lamb, pork, and aged cheeses.

Press Notes

AG Vinous

2015 91 points

Wine Enthusiast

2015 93 points
2013 92 points



Sustainable

