

ILLUMINATI

Riparosso Montepulciano d'Abruzzo DOC

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.

Riparosso®



Montepulciano d'Abruzzo
Denominazione di Origine Controllata

ILLUMINATI

Grape varieties 100%
Montepulciano d'Abruzzo

Altitude 250m ASL

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!

Banville

Wine Merchants

www.banvillewine.com

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