

## 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.

**Grape varieties** 100%  
Montepulciano d'Abruzzo

**Altitude** 250m ASL

**Soil** Medium-textured clay

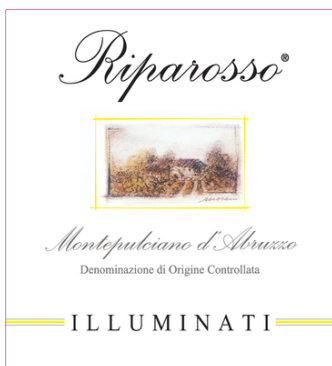
**Alcohol** 13.5%

#### 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](http://www.banvillewine.com)



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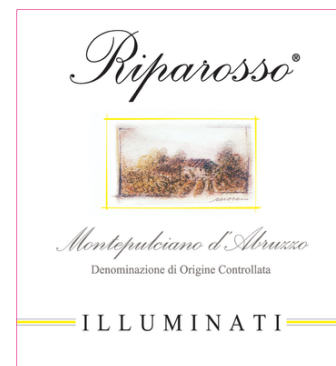
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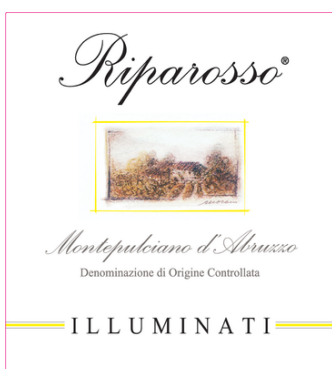
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