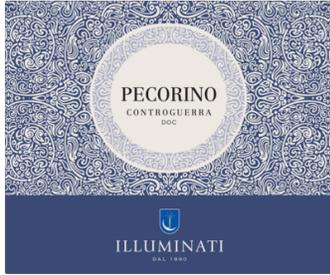


ILLUMINATI

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

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.

Banville

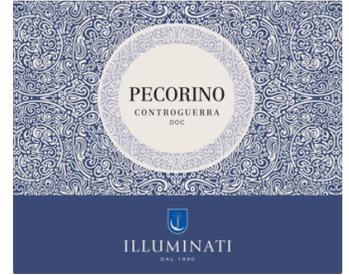
Wine Merchants

www.banvillewine.com

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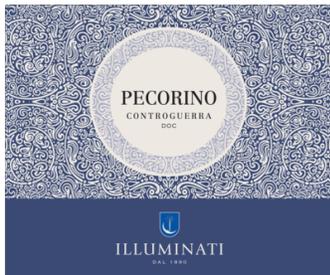
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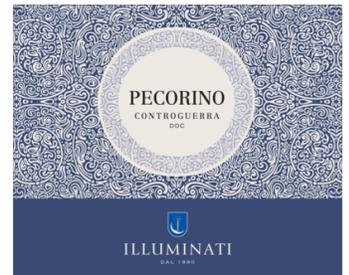
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