

ILLUMINATI

Montepulciano d'Abruzzo Colline Teramane DOCG Riserva 'Pieluni'

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

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.

Banville

Wine Merchants

www.banvillewine.com



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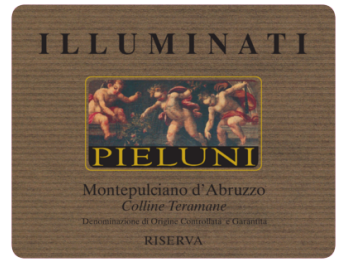
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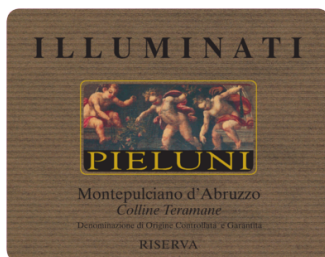
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