

ILLUMINATI

Controguerra Rosso Riserva DOC 'Lumen'

Location of Vineyards: Controguerra, Torano (Teramo)

Vinification: Grapes for Lumen are carefully selected and are among the last to be harvested (early October for the Cabernet and mid-October for the Montepulciano d'Abruzzo).

Destemmed and softly crushed, they are processed separately in stainless steel and macerate for approx. 15-18 days on the skins at controlled temperature.

Aging: Once malolactic fermentation is completed, the wines are blended and transferred into 225-lt French barriques of different types of oak and aged for 18 months. The wine then rests in bottle for another 12 to 14 months.



Lumen[®]
ILLUMINATI

Grape varieties 70%

Montepulciano, 30% Cabernet Sauvignon

Altitude 280m ASL

Soil Loose terrain with small amounts of clay

Alcohol 14.5%

Tasting notes

Dark, ruby in color, the wine opens with notes of blackberry, red currant, and ripe red fruits, which continue onto a palate that is rich and opulent yet well-balanced, well-structured and elegant. A wine of great personality and an inviting finish. Lumen will age well. It is best enjoyed with red meats, game, lamb, and spicy/aged cheeses.

Banville

Wine Merchants

www.banvillewine.com

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