

Illuminati

## *Lumen Controguerra Rosso Riserva DOC*

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

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