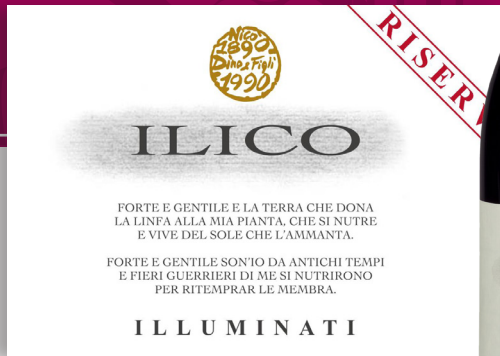




**MONTCALM**  
WINE IMPORTERS, LTD



WINERY	Illuminati
WINE	Montepulciano d'Abruzzo Riserva DOC 'Ilico'
REGION	Abruzzo
VARIETAL	100% Montepulciano
LOCATION OF VINEYARDS	Ilico Vineyard in Controguerra
ORIENTATION	Southeast
ALTITUDE	260 meters above sea level
TYPE OF PLANTING	Traditional
SOIL	Medium-textured soil of clay
TYPE OF CULTIVATION	Pergola trellis, approx 1,100 stocks per hectare
VINIFICATION	Grapes are generally harvested during the first decade of October, and after a careful selection are stemmed and very softly crushed. Vinification includes long-term maceration in stainless steel process tanks at a controlled temperature of 28 degrees Celsius.
AGING	After malolactic fermentation has taken place, the wine ages in Slavonian oak barrels (25hl) for approximately 12 months, then for another 3 to 4 months in bottle.
ALCOHOL CONTENT	13.5%
TOTAL PRODUCTION	140,000 bottles
OENOLOGIST	Claudio Cappellacci, Giorgio Marone

## TASTING NOTES

Montepulciano Riserva Ilico is a single-vineyard, a small but stately step-up from the Riparosso, more structured from extended time in oak, still a great value for a Riserva bottling from a top producer. Ilico is ruby red with a hint of purple in its early stages. On the nose red fruit notes are pleasant and persistent. A full-bodied wine, deep, round, ripe and persistent with a final hint of licorice. It is best served with roasted red meat, braised meat, game, noble poultry, lamb and medium-aged cheeses.

## ABOUT THE WINERY

In more than 120 years of company's history the Illuminati vineyards have grown from 15 to 130 hectares in size in Controguerra, a special wine-producing area between the Gran Sasso mountains and the Adriatic Sea. Dino Illuminati is a long-standing icon and advocate for this unique piece of land and was the driving force behind the DOC recognition of this part of Abruzzo.

The Illuminati family represents all that is great about modern winemaking, with their innate understanding and possession of some remarkable vineyard sites, a respect for tradition and family that dates back to the winery's inception in 1890 and a totally up-to-the-minute technological bent which sees their winemaking facilities equipped to best practise standards. Quality, not quantity drives Dino and his family. The focus is on Montepulciano made in traditional fashion and offered in excellent, drinkable mealtime bottlings to more nuanced, muscular vineyard selections, most offering terrific value for the money. Little has changed at the winery except that Cavaliere now works with the family younger generations.

[www.illuminativini.com](http://www.illuminativini.com)