



MONTCALM
WINE IMPORTERS, LTD



WINERY	Illuminati
WINE	Montepulciano d'Abruzzo DOC 'Lumeggio di Rosso'
REGION	Abruzzo
VARIETAL	100% Montepulciano
LOCATION OF VINEYARDS	Controguerra
ORIENTATION	Northeast
ALTITUDE	260 meters above sea level
TYPE OF PLANTING	Sustainable
SOIL	Medium loam with clay deposits
TYPE OF CULTIVATION	Pergola Abruzzese suspension system, 3mt by 3mt with approx 1,100 vines per hectares. All located on hillside.
VINIFICATION	The grapes are meticulously sorted and picked in the first 10 days of October. They are destalked, gently crushed and fermented with skin contact according to the traditional method. The lengthy skin maceration takes place in stainless steel fermentation vessels at controlled temperatures which must not exceed 28 degrees.
AGING	Once malolactic fermentation is complete, it is aged in 25 hectolitre Slavonian oak barrels for a period of about 7-8 months followed by 3-4 month in bottle.
ALCOHOL CONTENT	13.5%
PRODUCTION	150,000 bts
OENOLOGIST	Claudio Cappellacci, Giorgio Marone

TASTING NOTES

Lumeggio di Rosso is a great introduction to Montepulciano d'Abruzzo from a top, trustworthy producer. A lively red, with lively, clean aromas of violet and strawberry. Full-bodied and well-rounded in the mouth with a long, smooth finish. Lumeggio di Rosso is very versatile and the perfect accompaniment to red meat, game, poultry, lamb and semi-aged cheese. Enjoy with pizza and pasta too.

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