



MONTCALM
WINE IMPORTERS, LTD



WINERY	Illuminati
WINE	Montepulciano d'Abruzzo DOC 'Riparosso'
REGION	Abruzzo
VARIETAL	100% Montepulciano d'Abruzzo
LOCATION OF VINEYARDS	Controguerra, Torano, Corropoli (Teramo)
ORIENTATION	Southeast
ALTITUDE	250 meters above sea level
TYPE OF PLANTING	Traditional
SOIL	Medium-textured soil of clay
TYPE OF CULTIVATION	Pergola Abruzzese
VINIFICATION	Grapes are usually harvested in the first week of October. Maceration on the skins lasts 14 days in stainless steel vats at controlled temperature.
AGING	Aged 8 months in Slavonian oak casks (25 hl in size, 4/6 years old casks), then for another 2 to 3 months in bottle.
ALCOHOL CONTENT	13.5%
TOTAL PRODUCTION	650,000 bottles
OENOLOGIST	Claudio Cappellacci, Giorgio Marone

TASTING NOTES

'Riparosso' is the winery's entry-level wine, a great introduction to Montepulciano and a blockbuster. A joyous, fruit-driven red with juicy dark cherries, flowers and spices that seem to jump from the glass. The palate is deep, full, round, and well-balanced with a lingering hint of licorice on the finish. Pairs well with roasted red meats, braised meats, game, poultry, medium-aged cheeses, and it is ideal with lamb. A perfect everyday red wine and always a crowd favorite!

ABOUT THE WINERY

With over 120 years of history and tradition in winemaking, the Illuminati family continues to grow and innovate without sacrificing quality or the essential characteristics of homemade products: a genuine wine, reflecting the territory where it is produced. In 1890, Mr. Nicola Illuminati founded his own wine company, run as a small scale production center to ensure the authenticity of the wine produced. This craftsman-type production system was inherited by Nicola's grandson, who has been leading the family company since the 1950's. The Illuminati family winemaking has achieved excellence in production, with reserve wines which are renowned worldwide.

www.illuminativini.com