



BRUT

Classification

“Illuminati Brut” Sparkling Wine (classic method).

Origin

It originates from a blend of grapes coming from our Trebbiano and Verdicchio vineyards, located in Controguerra and this characteristic provides the classic "Illuminati Brut" with a distinct personality.

Composition of subsoil

Medium-textured soil, tending to clayey.

Times of harvest and wine-making

The first fermentation process takes place in small stainless steel sealed tanks (autoclavi) at a controlled temperature. The second fermentation occurs after bottling and is a very slow process, that takes place in extremely cool caves (approximately 11-12°C), and during maturation the product rests on its dregs for 30 to 36 months. The next phase includes the traditional manual shaking of the bottles (the so-called remuage) placed on the pupitres. This operation ends with the disgorging, and after refining the sparkling wine is ready to be put on the market.

Organoleptic characteristics

Colour: straw yellow.

Nose: fine and persistent bouquet.

Flavour: moderately fresh, long and good character, elegant, persistent foam, very fine perlage.

Serving

When served at the beginning of or during a meal, it elegantly enhances all fish-based dishes.

Analytical data

Alcohol 12.00% vol.

Total Acidity 6.10 g/l

ILLUMINATI
Vini

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