



## ILLUMINATI Vini

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# Lorè

### **Classification**

Table wine from a muffa nobile (noble rot).

### **Origin**

The Lorè vineyard is located in the municipality of Controguerra, 250 metres a.s.l., going downhill towards the valley the subsoil of which encourages the development of the muffa nobile.

### **Composition of subsoil**

Medium-textured soil, very moist in the immediate subsoil.

### **Grape**

Trebbiano d'Abruzzo and Sauvignon.

### **Characteristics of plant equipment**

The Trebbiano d'Abruzzo vines are trained with a pergola abruzzese system with approximately 1,100 stocks per hectare (3m x 3m) while the Sauvignon vines are trained with a vertical trellis system (3m x 1,5m) with approximately 2,200 stocks per hectare.

### **Times of harvest and wine-making**

Late harvesting, generally during the months of November and December, is carried out in several stages, by selecting each time those bunches of grapes or parts of them that were most attacked by the noble rot. The grapes picked, that have a very high sugar content, are softly crushed and the must obtained is left in stainless steel tanks for fermentation. After fermentation, this wine is poured into French oak barrels (225 litres each) where it stays for approximately 12-14 months.

### **Organoleptic characteristics**

Colour: golden, with more intense and heavier highlights as years go by.

Nose: intense bouquet of honey, flowers and vanilla.

Flavour: sweet and full, good body and correct balance between acidity, alcohol and sugar content.

### **Serving**

It is best served with blue cheeses and goose liver.

This is a "meditation" wine.

### **Analytical data**

Alcohol 13.00% vol +3

Total Acidity 5.10 g/l

