



Lumeggio

di Bianco

Classification

V.Q.P.R.D. Controguerra Bianco Doc
Lumeggio di Bianco.

Origin

The vineyards are located in the municipality of Controguerra, 270 metres a.s.l.

Composition of subsoil

Rather loose soil with small amounts of clay.

Grape

70% Trebbiano d'Abruzzo, 15% Passerina, 15% Chardonnay.

Characteristics of plant equipment

Vineyards are trained partly with a pergola abruzzese system with 1,100 stocks per hectare and partly with a row planting system, with 2,200 stocks per hectare. The rows are partly north-east and partly south-west oriented.

Times of harvest and wine-making

The Lumeggio di Bianco grapes are harvested after a scrupulous selection, during the last decade of September, except for the Chardonnay grapes that are harvested earlier, generally in late August - early September. Grapes are stemmed and crushed in a very delicate way. The must obtained is left for fermentation inside stainless steel tanks that are heat-conditioned, so that temperature can be controlled and kept between 18 and 20°C.

Organoleptic characteristics

Colour: straw yellow with greenish highlights.

Nose: fruity, flower-like, white flowers, delicate.

Flavour: dry, fresh, naturally persistent with a profile of distinction and elegance.

Serving

It is best served with fish dishes, seafood salads, starters and soups.

Analytical data

Alcohol 12.50% vol.

Total Acidity 6.00 g/l

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