



# Lumeggio

*di Rosa*

## Classification

V.Q.P.R.D. Cerasuolo d'Abruzzo Doc  
Lumeggio di Rosa.

## Origin

The vineyards are located in Controguerra, on the gentle hills declining towards the Adriatic Sea.

## Composition of subsoil

Medium-textured soil, tending to clayey.

## Grape

100% Montepulciano.

## Characteristics of plant equipment

Vines are trained with a 3m x 3m pergola trellis system, with approximately 1,100 stocks per hectare, all in a hilly position.

## Times of harvest and wine-making

Grapes are harvested during the second decade of September and, after a meticulous selection, are stemmed, crushed and left in contact with their skins for a short time (approx. 15 hours) at a low temperature so that the typical scents can be extracted. The ordinary wine-making process takes place after that with a white-wine fermentation process at a controlled temperature, in the presence of selected yeasts.

## Organoleptic characteristics

Colour: it reminds of cherries, shiny and brilliant.

Nose: flower-like, typical, characteristic and persistent.

Flavour: dry, fresh, delicate character and good persistence of flavour.

## Serving

It is best served with starters, light cured meats, sweet cheeses, fish-based dishes, white meats, vegetable pies and terrines.

## Analytical data

Alcohol 12.50% vol.

Total Acidity 6.00 g/l

ILLUMINATI  
*Vini*

Azienda Agricola  
Dino Illuminati

Contrada San Biagio, 18  
64010 Controguerra (TE) ITALY

Tel. 0861.808008  
Fax 0861.810004

info@illuminativini.it  
www.illuminativini.it

