



# Lumeggio

## di Rosso

### Classification

V.Q.P.R.D. Montepulciano d'Abruzzo Doc  
Lumeggio di Rosso.

### Origin

The vineyards are located in the municipality of Controguerra, approximately 260 metres a.s.l.

### 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, in a hilly position.

### Times of harvest and wine-making

Grapes are generally harvested during the first decade of October, and, after an accurate selection, are stemmed, crushed and processed according the traditional "red" method, which includes a long-term maceration in stainless steel process tanks at a controlled temperature of 28°C . Once malolactic fermentation has taken place, wine ages inside Slavonian oak barrels (25 hl each) for approximately six months, after which bottling takes place. Bottle refining takes place for 2 to 3 months before the wine can be sold.

### Organoleptic characteristics

Colour: ruby red with a hint of purple in its early stages.

Nose: red fruit notes, agreeable and persistent.

Flavour: it reveals itself as full-bodied, deep, ripe, round, harmonic and persistent with a final hint of licorice.

### Serving

It is best served with roasted red meat, braised meat, game, noble poultry, semi-matured cheeses; it is an ideal accompaniment to lamb and baby goat dishes.

### Analytical data

Alcohol 13.40% vol.

Total Acidity 5.70 g/l

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