



## ILLUMINATI Vini

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Dino Illuminati

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### **Classification**

I.G.P. Indicazione Geografica Protetta Colli Aprutini Bianco.

### **Production area**

Estate-owned vineyards in the municipality of Controguerra at 260 meters a.s.l. (850 ft).

### **Soil composition**

Soil is relatively loose, predominantly clay.

### **Grape varieties**

Viogner, Semillon and Sauvignon.

### **Vineyard characteristics**

The training system is vertical-trellis (Controspalliera) with a density of 4,600 vines per hectare. Exposure is partly north-eastern and partly south-western.

### **Harvest & vinification**

The grapes for San Biagio 18 are harvested, after a careful selection, during the second decade of August starting with Viogner, followed by Semillon and lastly Sauvignon. The grapes are destemmed, crushed softly and left to ferment in stainless steel tanks at a controlled temperature between 15 and 17 degrees C (59-62 F).

### **Sensory characteristics**

Colour: straw yellow with greenish highlights.

Nose: Fruity, reminiscent of pink grapefruit, white peach, pineapple, passion fruit, apricot and citrus combined with intense and elegant floral notes of sage, broom, acacia blossom, tomato leaves, green pepper and box hedge.

Flavour: dry and refreshing on the palate, round and zesty with a pleasant citrusy aftertaste.

### **Food pairing**

San Biagio 18 pairs beautifully with fish-based dishes, seafood salad, appetizers, herbed risottos and all fish in general.

### **Analytical data**

Alcohol 13.00% vol.

Total Acidity 6.20 g/l

