



Zanna

Classification

Montepulciano d'Abruzzo Colline Teramane D.O.C.G. Reserve

Origin

The Zanna vineyard, from which this wine takes its name, is located 287 metres a.s.l. in the Municipality of Controguerra, along the hills to the right of the Tronto river that gradually decline towards the Adriatic sea, with a gentle climate characterized by natural fresh ventilation.

Composition of subsoil

This very ancient red-fruit grape survives on a scarcely porous marlstone soil, containing significant amounts of clayey soil.

Grape

100% Montepulciano.

Characteristics of plant equipment

The Zanna vineyard was one of the first vineyards to be planted by the Company and is provided with a pergola abruzzese system with approximately 1,100 stocks per hectare. We have also recently realized new vertical trellis systems with 5,000 stocks per hectare.

Times of harvest and wine-making

The Zanna vineyard is one of the last to be harvested, after the grapevines have been heavily thinned and grapes meticulously selected; it is only produced in the best years. Grapes are stemmed, crushed and left for fermentation in stainless steel process tanks at a maximum temperature of 30°C. Once malolactic fermentation is over, wine is poured in Slavonian oak barrels (approx. 25 hl each) where it ages for 24-26 months.

Organoleptic characteristics

Colour: Intense ruby red, turning to garnet-red with ageing.
Nose: blackberry, it reminds of fruit and dry flowers, almost ethereal. Flavour: è it is a wine of great character, soft tannins, and is velvety and refined, serving as a powerful accompaniment to rich sauces.

Serving

It can be enhanced by red meats, game, truffles, seasoned cheese and gorgonzola cheese.

Analytical data

Alcohol 14.50% vol.
Total Acidity 5.50 g/l

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