



## ILLUMINATI

# Montepulciano d'Abruzzo Ilico 2020

**\$16.70**

\* Suggested retail price

	Product code	10858123
📁	Agent	Noble Sélection
💰	Licensee price	\$15.75
🍷	Format	12x750ml
🚚	Listing type	SAQ Continuous Supply
📅	Status	Available
🍷	Type of product	Still wine
🇮🇹	Country	Italy
🕒	Regulated designation	Denominazione di origine controllata (DOC)
📍	Region	Abruzzi
🍷	Appellation	Montepulciano d'Abruzzo
🍇	Varietal(s)	Montepulciano 100 %
%	Alcohol percentage	13.5%
🍷	Colour	Red
💧	Sugar	Dry
🔑	Closure type	Cork
🍷	Aging vessel type	Oak Barrels
🕒	Length of aging	10 months
🍷	Total acidity	5.7 g/l

### ABOUT THIS WINERY

Montepulciano d'Abruzzo Colline Teramane is Abruzzo's jewel in the crown, a fact confirmed by its promotion to DOCG status in 2003. Situated in Central Italy, its name (Colline Teramane) means hills of Teramo, and it is thanks to this prime hilly site with outstanding growing conditions that the Montepulciano d'Abruzzo gem can shine.

### TASTING NOTES

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.

### PRODUCT NOTES

Origin:

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

Composition of subsoil:

Medium-textured soil, tending to clayey.

**SYLVAIN GUILBAULT**  
(450) 275-1346  
Grape: Sales Manager

**LÉA FIGOLI**  
(450) 822-1363  
Montréal Est & Lanaudière

**KARL DYKHUIS**  
(514) 346-2801  
Ouest-de-l'Île, Laval,  
Sud-Laurentides & Outaouais

**JEREMY ROUSSIN**  
(819) 212-4520  
Montréal, Estrie & Centre  
du Québec

**ANDRÉA MATHURIN**  
(581) 996-1514  
Est du Québec

**FRANÇOIS LAROUCHE**  
(438) 833-4816  
Center of Quebec

**ARNAUD BÉNIER**  
(514) 549-7689

Noble Selection  
1370 Boulevard Rosemont  
Montréal, QC H2G 1V4  
(514) 989-9657  
100% Montepulciano.



Characteristics of plant equipment:

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

**PRODUCTION NOTES**

Grapes are generally harvested during the first decade of October, and, after an accurate selection are stemmed and very softly crushed 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 ten months, after which bottling takes place.

# ILLUMINATI



**SYLVAIN GUILBAULT**  
(450) 275-1346  
Sales Manager

**LÉA FIGOLI**  
(450) 822-1363  
Montréal Est & Lanaudière

**KARL DYKHUIS**  
(514) 346-2801  
Ouest-de-l'Île, Laval,  
Sud-Laurentides & Outaouais

**JEREMY ROUSSIN**  
(819) 212-4520  
Montréal, Estrie & Centre  
du Québec

**ANDRÉA MATHURIN**  
(581) 996-1514  
Est du Québec

**FRANÇOIS LAROUCHE**  
(438) 833-4816  
Center of Quebec

**ARNAUD BÉNIER**  
(514) 549-7689