



ILLUMINATI

\$16.80

* Suggested retail price

Montepulciano d'Abruzzo Ilico 2020

	Product code	10858123
	Agent	Noble Sélection
	Licensee price	\$15.83
	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
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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.

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