

TENUTA
L'ILLUMINATA
LA MORRA



BAROLO

Denominazione di Origine Controllata e Garantita

TEBAVIO

PRODUCTION ZONE

Tebavio is produced from the best grapes grown on the vineyards of Tenuta L'Illuminata, situated in La Morra (Cuneo). The grapes grow at an altitude of 250 m above sea level and the vineyards face southwest. Soil is composed of calcareous and sand-silt sediments of Miocene origin.

VARIETALS

Nebbiolo 100%.

YIELD PER HECTARE

Approx. 7.000 kg.

YIELD OF WINE FROM GRAPES

Approx. 70%, for a yield of 50 hectoliters per hectare.

HARVEST

Harvest takes place from mid to end October at complete maturation of the grapes. They are handpicked in 20 kg baskets. After a careful sorting of the bunches, they are moved to the cellar for vinification.

WINE MAKING AND AGEING

The alcoholic fermentation takes place in stainless steel tanks at controlled temperature, to allow a prolonged contact of the must with the skins. Malolactic fermentation occurs in November right after the alcoholic fermentation. Maturation is carried out for the first 12 months in French oak barrels, 50% new and 50% one year old. The wine is then transferred into 25 hectolitres Slavonian oak barrels where it is aged for 12 months, followed by another 12 months of bottle ageing.

TASTING NOTES

Brilliant, deep garnet colour with slight orange reflections. Its bouquet is ample and complex, with notes of violet and pleasant hints of cinnamon, clove, vanilla and cherry. The flavour is rich, harmonious and slightly dry, and gives way to a long lasting aftertaste where floral and liquorice tones predominate.

ORIGIN OF THE NAME

Tebavio was the name given to the leader or king of the native population of Piedmont in the 2nd century BC.