



Certified organic, vegan, and utilizing 100% renewable energy, iLauri takes to heart its interdependent relationship to the land with a sustainable artisanal approach that holistically integrates it into the traditions of Italy's still largely untamed Abruzzo. For iLauri, the highest honor comes in displaying the authenticity and intrinsic qualities of each wine as an expression of terroir. This philosophy pays off beautifully in their 2022 'Salto' Sangiovese. Hailing from the picturesque Abruzzo, this Sangiovese unfolds with an intense bouquet of ripe red fruit and spices, delivering flavors of plum and black cherry, with a hint of tobacco, amid soft geranium scents.

Region & Classification

|country| Italy
|region| Abruzzo
|sub-region| Chieti
|classification| IGP

Wine Data

|varietal| 100% Sangiovese
|alcohol| 12.5%
|pH| 3.6
|acidity| 6 g/L
|residual sugar| 3.8 g/L

Terroir & Cultivation

|soil| Highly calcareous; 36% sand, 28% silt, 36% clay
|exposure| Southeast
|elevation| 300m
|farming practices| Subsoiling between rows; inter-row grassing with a mixture of grasses and legumes; eco-compatible methods; guyot and overhead trellis system
|harvesting| August
|age of vines| 20 years
|vineyard size| 2 hectare
|yield| 14,000 kg/ha (98 hl/ha)

Vinification & Aging

|fermentation| Fermented in stainless steel at a controlled temperature
|aging| aged in Slavonian oak barrels for 3 months with a short period of bottle aging before release
|production| 30,000 bottles

