



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 2020 'Bajo' Montepulciano d'Abruzzo. From select vineyards near the village of Loreto Aprutino, this vibrant red displays a beautiful violet color and an intense bouquet of ripe red fruit framed by fine touches of oak spice.

Region & Classification

|country| Italy
|region| Abruzzo
|sub-region| Pescara
|classification| DOC

Wine Data

|varietal| 100% Montepulciano d'Abruzzo
|alcohol| 13%
|pH| 3.5
|acidity| 5.5 g/L
|residual sugar| 4.3 g/L

Terroir & Cultivation

|soil| Stony and calcareous; 34% sand, 28% silt, 38% clay
|exposure| Southeast
|elevation| 300m
|farming practices| Subsoiling between rows; inter-row grassing with a mixture of grasses and legumes; eco-compatible methods; guyot-overhead trellis system
|harvesting| mid-October
|age of vines| 10-15 years
|vineyard size| 25 hectare
|yield| 14,000 kg/ha (98 hl/ha)



Vinification & Aging

|maceration| Pumping over cap for 10 days
|fermentation| Fermented in stainless steel at 24-30° C followed by malolactic fermentation
|aging| Aged 6 months in large Slavonian oak barrels followed by a short period of bottle aging
|production| 330,000 bottles

