



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 'Chiola' Cerasuolo d'Abruzzo, a fresh, spicy, and flavorful rose staying true to its name-sake, Cerasuolo, meaning "cherry red".

Region & Classification

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

Wine Data

|varietal| 100% Montepulciano
|alcohol| 13.5 %
|pH| 3.5
|acidity| 5.5 g/L
|residual sugar| 4.2 g/L

Terroir & Cultivation

|soil| Highly 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; overhead trellis system
|age of vines| 10-17 years
|vineyard size| 2 hectare
|yield| 14,000 kg/ha (98 hl/ha)



Vinification & Aging

|fermentation| Fermented in stainless steel at 18° C
|aging| Aged in stainless steel for 14 days with an additional 2 months of bottle aging before release
|production| 26,000 bottles

