iLauri

DECANTER & COUPE IMPORTS, LLC

2020 | Montepulciano d'Abruzzo Riserva | DOC



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 2021 'Tavo' Pinot Grigio. Sourced from an exquisite parcel in Italy's northeastern Veneto region, this expression reveals incredible elegance with a silk-like texture underpinning delicate tropical, floral, citrus, and melon notes.

Region & Classification

|country| Italy |region| Abruzzo |village| Loreto Aprutino |classification| DOC

Terroir & Cultivation

|soil| 38% sand, 33% silt, 29% clay

|exposure| southeast

|elevation| 300 meters above seal level

| **farming practices**| organic and biodynamic farming practices

|harvesting| August

|age of vines| 40-45 years

|vineyard size| 4 hectares



Wine Data

|variety| Montepulciano d'Abruzzo 100% |alcohol| 14.00% |acidity| 5.4 g/L |residual sugar| 0.2 g/L

Vinification & Aging

|maceration| Pumping over cap for 12-14 days

|**fermentation**| fermented in stainless steel with racking and delestage

|aging| french 300 liter barrels for 12 months. An additional 12 months in bottle prior to release

|production| 55,000 bottles



