



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.

Region & Classification

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

Wine Data

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

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



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

