



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| Pescara

|classification| Colline Pescaresi IGP

Wine Data

|variety| chardonnay 100%

|alcohol| 12.5%

|acidity| 6.5 g/L

|residual sugar| 3.5 g/L

Terroir & Cultivation

|soil| 41% sand, 28% silt, 31% clay

|exposure| southeast

|elevation| 300 meters above seal level

|farming practices| organic and biodynamic farming practices

|harvesting| August

|age of vines| 15 years

|vineyard size| 5.5 hectares

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| 165,000 bottles

