



ILLAURI

AZIENDA VINICOLA



*ILauri produces wines of the highest quality by applying to our unique terroir the most sustainable techniques of production to offer our most demanding customers true world-class wines. The name "ILauri" stems from the ancient roots of our birth place, Loreto Aprutino, once covered in Laurus nobilis, or laurel trees.*

*Loreto's wine production can incredibly trace its origin to pre-Roman Civilization. Estate-vineyards are located in the Central Italian region of Abruzzo at the foothill of the Gran Sasso mountain, 300 metres above sea level with calcareous composition.*

*Cool breezes from the Apennine mountains extend the ripening of local grapes and create a natural temperature variation which heighten flavors and aromas, lending a natural acidity; granting our wines the perfect balance between elegance and concentration.*





## *Prosecco* extra dry

DENOMINAZIONE DI ORIGINE CONTROLLATA

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*Zesty and stylish, Prosecco is the quintessential sparkling aperitif. This glamorous Italian sparkle is produced exclusively in the north east of Italy. The first written reference to Prosecco dates back to 1772. Select vineyards on steep hillsides are worked manually and bring forth the fragrant elegance and freshness that has always distinguished Prosecco.*

*Ilauri Prosecco is produced exclusively with Glera grapes and fermented both times in stainless steel vats to preserve its fruity and floral characteristics. Enjoyed with a wide range of different dishes, it best pairs with lightly grilled vegetables, smoked salmon or Asian delights such as spring rolls, steamed dumplings and chow mein.*

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# Moscato

VINO SPUMANTE DOLCE

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*Sparkling Moscato is without a doubt the most widely consumed sweet wine in the world. Originally cultivated in Greece under the name Anathelicon moschaton the wine grew in popularity especially in Europe during the medieval ages thanks to the influences by the Barbaric invasions.*

*It was the Celts that enjoyed their beverages pure, sparkling and served cold versus the Ancient Romans that mixed water and spices and preferred wine served at room temperature. Today, Moscato Dolce is predominantly enjoyed chilled as a refreshing summertime wine or with pastries*

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## Brut Rosé

VINO SPUMANTE N.V.

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*Seductive and vibrant, this festive Pink Italian sparkle is produced exclusively in northeastern Italy with the ripest grapes. A symbol of pleasure, beauty and sumptuous parties, our sparkling rosé wine is born in select vineyards on steep hillsides bringing forth elegance and freshness.*

*Ilauri Brut Rosé is produced exclusively with Montepulciano grapes and fermented both times in stainless steel vats to preserve fruity and delicate fresh berry flavors. Best enjoyed when served chilled with trout mousse, seared scallops, fried calamari or blinis with crème fraîche and caviar.*

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## Lume

TREBBIANO D'ABRUZZO DOC

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*Trebbiano is one of the world's most popular grapes and accounts for a third of all white wine in Italy. Also known as Ugni blanc, the French prefer it for Cognac production. In our region, Trebbiano d'Abruzzo can lead to producing one of Italy's most surprising white wines when vinified in hyper-reduction. Following its temperature controlled fermentation, the wine ends its cycle resting in stainless steel for two months before bottling.*

*A bright and refreshing white wine bursting of apples, peaches and citrus notes. Perfect when served chilled as an aperitif or with vegetable tempura.*





## Tavo

PINOT GRIGIO DELLE VENEZIE IGP

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*The celebrated Pinot Grigio varietal has been known since the Middle Ages in the Brugnandy region and derives from a bud mutation of Pinot Noir. In partnership with our winemaker we supervise an exquisite parcel in the Northeastern region of Veneto, home to Italy's most popular white wine. The name stems from one of our area's most important rivers, born at almost 2.000 meters at the foot of the Gran Sasso. Following fermentation in temperature controlled stainless steel the wine rests for 2 months before bottling. Its silk-like texture is smooth and extremely elegant with delicate tones of melon, orange blossom and mango.*

*Traditionally enjoyed as an aperitif, it is best served chilled together with prosciutto crudo, fresh cheeses or asparagus risotto.*

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## Avalos

PECORINO COLLINE PESCARESI IGP

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*The Spanish influence in Italy and European Baroque culture during the 16th century cannot be denied. The Abruzzo region, as most of Southern Italy had intense ties from apolitical, cultural, religious, economic and social point of view. The Avalos family moved to Italy and developed centers of cultural excellence that rivaled the Medici family. Pecorino, a white grape once thought lost to the world is a must-try for those that believe Trebbiano is the only white wine in the Abruzzi. A sumptuous full-bodied white that flows with compelling flavors of white pulp, apricots and lychees. Superb with gently grilled fish, vegetable tempura and oysters.*

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## Nora

CHARDONNAY COLLINE PESCARESI IGP

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*Chardonnay was introduced into the Abruzzi at the end of the nineteenth century and was immediately successful in terms of quality. Today, it is recognized as one of its most popular varieties. The Abruzzo region is bordered by the dramatic landscape and terroir of the Maiella and Gran Sasso mountain ranges, home to one of the area's most celebrated rivers, the Nora.*

*Fresh fruit flavors blend harmoniously with an appealing, crisp acidity that lingers on the palate. An enticing bouquet of ripe apple, lemon and tropical fruit renders all types of seafood a natural pairing for this wine. It also makes a great aperitif wine to sip on a warm summer's night.*

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## Chiola

CERASUOLO D'ABRUZZO DOC

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*The Chiola family ruled over Loreto Aprutino for over a century during the 19th Century and has given the name to our fine rosé. Summertime in Italy brings thoughts of beaches and vacations, long dinners under the stars when rosé is consumed passionately.*

*Cerasuolo can be a sticky term in Italian wine as it has a few different uses. In general it means "cherry red" in color and can be used to describe the overall color of rosé wine in Abruzzo that resembles freshly cut pomegranate. A fresh and spicy cherry colored rosé.*

*Serve chilled with grilled lobster, seafood risotto, mildly spicy curries or dim sum.*

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## Salto

SANGIOVESE TERRE DI CHIETI IGP

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*The finest Sangiovese grapes produce this classic Italian red every vintage. Salto's name stems from one of the most beautiful rivers and lakes of central Italy, pride of Abruzzo.*

*Select vineyards on the Southern coast of Abruzzo with stony and calcareous soil are carefully managed to produce this classic wine. Following its temperature controlled vinification in stainless steel, the wine is aged for three months in large Slovenian oak barrels and ends its cycle with a short bottle rest. This vibrant red from Abruzzo displays a violet color and an intense bouquet of ripe red fruit, finely framed with spices. Ideal with cured meats, poultry and hearty stews.*

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## Bajo

MONTEPULCIANO D'ABRUZZO DOC

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*Our estate grapes produce this fine example of Montepulciano d'Abruzzo every vintage. The name Bajo (Bay) given to our town's most important street comes from the hair color of some horses. Bay is one of the most common coat colors in many horse breeds.*

*Select vineyards with stony and calcareous soil are carefully managed to produce this classic wine. Following its temperature controlled vinification in stainless steel, the wine is aged for six months in large Slovenian oak barrels and ends its cycle with a short bottle rest. This vibrant red from Abruzzo displays a violet color and an intense bouquet of ripe red fruit, finely framed with spices. Ideal with barbecued meats and traditional Italian specialties such as lasagna.*

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# Le Pinciaie

MONTEPULCIANO D'ABRUZZO DOC

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*The name of this wine stems from the ancient form of construction typical in pastoral communities of Abruzzo. The vineyard extends for 4 hectares at an altitude of 300 meters above sea level and is vinified separately in outstanding vintages in order to maintain its exceptional characteristics. This single-vineyard Montepulciano d'Abruzzo is vinified in stainless steel vats and then aged in small French oak barrels for 12 months. Subsequently, the wine bottle rests at least 12 months to reach its optimum balance.*

*A blockbuster red displaying fine notes of cherry and currents, finely integrated by oak spices, coffee and vanilla. Perfect with red meats, game, roast lamb and aged sheep cheese.*

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Loreto Aprutino, Italy

[www.i-lauri.it](http://www.i-lauri.it)

