

MILTON SANDFORD — WINES —

Ilauri Montepulciano d`Abruzzo `Bajo` 2017

COUNTRY

Italy

REGION

Abruzzo

PRODUCER

Cantine Ilauri

ABV

13

GRAPE VARIETY

Montepulciano

TASTING NOTE

Slightly smoky, red meat flavours with dark brooding woodland fruits and a lovely vanilla and sweet spice component. Supple structure, great character and offering great value.

PRODUCER INFORMATION

Ilauri was founded in 2001 by the Di Tonno family, in a magnificent, unspoiled part of the Abruzzi. Our daily objective lies in constantly seeking the best interaction between the varietal in our vineyards, the sun-exposition, the training method, and the desired yield, with the sole desire to best express our unique terroir. Ilauri vineyards at the turn of the century have expanded to 32 hectares in production in the municipality of Loreto Aprutino. In addition to the native Montepulciano d`Abruzzo and Trebbiano d`Abruzzo, other varietals have been planted. Pecorino, for example was planted in 2004 as part of an estate experiment to study the ability of other varieties to adapt and express themselves.

The landscape around the estate has been heavily shaped over millions of years by multiple glacial processes. The study of the soils within the kettle holes show that these morphologies were comprised of sequences of buried soils characterized by the presence of wind-blown volcanic ashes. However, the most important environmental characteristic of present day Abruzzi is its incredible biodiversity. Filled with an impressive number of National Parks, the region borders the Apennine mountain range towards west, the Maiella mountain range towards south, the Sibylline massif towards North and the Adriatic sea towards east. At 300 meters above sea level, Loreto Aprutino sits closely to a geomorphologic rarity: the Ghiacciaio del Calderone, the southernmost glacier in Europe and the only one in the central Mediterranean area. The origin of the name "Loreto Aprutino" can be found in ancient Roman times and is credited to a forest of bay leave trees that supposedly dominated the area back then. Loreto Aprutino boasts ancient origins dating back to Italic, Roman and early Christian settlements.

The Cellars are filled with dozens of prime oak barrels selected for greater variety in origin, grain, seasoning and toasture. Following an extensive study on the aging of the Montepulciano d`Abruzzo grape in wooden casks, Ilauri use different 300 liter and 3400 liter oak barrels from Austria, France, USA, and Eastern Europe.

BACKGROUND

Ilauri was founded in 2001 by the Di Tonno family, in a magnificent, unspoiled part of

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VINEYARD

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FOOD MATCH

At home with ragouts and grilled red meat of all descriptions. Also good to enjoy on it's own.

AWARDS

Decanter World Wine Awards, 2017: Commended

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International Wine Challenge, 2015: Commended

International Wine & Spirits Competition 2015 - Silver Medal

Mundus Vini 2014 - Gold Award for the 2013 vintage

AWC Vienna 2010 - Gold Award

Mundus Vini 2010 - Gold Award

Berliner Wine Trophy 2009 - Gold Medal

Mundus Vini 2009 - Gold Medal

WINE MAKING NOTES

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