

# BAJO

MONTEPULCIANO D'ABRUZZO  
DENOMINAZIONE DI ORIGINE CONTROLLATA



**ILAURI**  
AZIENDA VINICOLA

#### AREA OF PRODUCTION

Select vineyards located near the village of Loreto Aprutino in the Montepulciano d'Abruzzo area.

#### GRAPE VARIETIES

Montepulciano d'Abruzzo (100%).

#### SOIL

Stony, calcareous, well structured and drained. Altitude: 300 meters above sea level.

#### VINIFICATION

Following a careful selection of the grapes in mid October, the grape stalks are removed and traditional temperature controlled fermentation on the skins in stainless steel is applied for 10 days with periodic pumping over. The wine is aged for six months in 34hl French oak barrels. The cycle ends with a short bottle rest.

#### FLAVORS

Ruby-red with violet undertones. Intense bouquet of ripe red fruit. Rich in fruit, lively, finely framed by oak spices.

**TOTAL PRODUCTION** 300.000 bottles

Shelf-life: 4 years. A vibrant Montepulciano d'Abruzzo that complements cured meats, poultry and stews. Ideal serving temperature: 18°C.

