

# Ilauri Avalos Pecorino 2023

## COUNTRY

Italy

## REGION

Abruzzo

## PRODUCER

Cantine Ilauri

## ABV

13

## GRAPE VARIETY

Pecorino

## TASTING NOTE

This Pecorino is a white wine in the Abruzzi region of Italy. It is a sumptuous and full-bodied white wine with flavours and aromas of peaches, apricots, lychees, pears and white blossom. This pairs well with oysters, fish dishes and fried food.

## 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.



