



# VINO LAURIA

Sicily

**T**here is something about our roots that draws us homeward time and time again. Such was the case for Vito Lauria, owner and winemaker at Vino Lauria. Born and raised in Sicily, Vito did what many young people do after secondary school. He left.

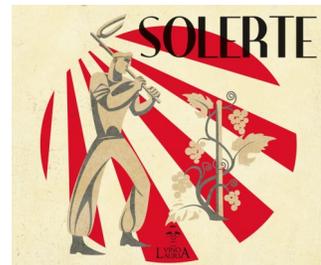
With winemaking in his family blood, Vito decided to attend the University of Udine in Friuli where he obtained a degree in Enology in 2003. After stepping off the campus he worked at a number wineries in northern Italy for a few years before returning to Sicily in 2005. Vito came home to open the old family winery in Alcamo, 30 miles west of Palermo.

Upon his return in 2005 to Alcamo, Vito became the Enologist for organic farming for a local winery. His family winery started by Vito's grandfather, also named Vito, began production in 1958 only to close due to economic hardship in 1993. Vito was determined to revitalize the family winery. So, between 2005 and 2010, while working for others, he spent part of his time doing just that. While the winery site and building are still the original, the tools for making wine are the most modern of our day. In 2010, Vito released his first vintage of wines under the winery name Vino Lauria.

In the valley around Alcamo are vineyards spread far and wide creating a beautiful setting in western Sicily. Seventy hectares (168 acres) lie at 600-1000 meters (1968-3280 feet) above sea level. The red grapes are planted on the clay soils. The whites are planted on the calcareous soils. Vino Lauria is focused on the indigenous varieties of Sicily - Grillo, Catarratto, Fontane Bianche, and Zibibbo for whites, plus Nero d'Avola, Perricone, and Frappato for reds.

Vito is a master of organic farming practices. His harvesting practices and approach to winemaking delivers wines of more restraint and balance than you find in many offerings from Sicily. While others go for power. Vito goes for balance. Except for Perpetuo, a Grillo dessert wine, all of our offerings are from organically certified vineyards.

- *Owner Vito Lauria has worked the vineyards near Alcamo in the northwestern region of Sicily for over 20 years.*
- *He manages the vineyards and sources his grapes from growers in this region.*
- *All organic farming and wild yeast fermentations - Nearly all wines are labeled "made with organic grapes".*
- *Indigenous grapes of Sicily – Grillo, Nero d'Avola, Perricone, Catarratto, Zibibbo, Fontane Bianche, and Frappato*
- *The anti-Sicilian style Sicilian winemaker – flavorful wines of restraint and notably not over-ripe.*



## WINES

Rosé di Zio Paolo

### Whites

Grillo  
Perpetuo (Grillo)  
Fontane Bianche

### Reds

Frappato  
Zio Paolo (Nero d'Avola)  
Solerte (Zibibbo, Catarratto)  
Alacre (Nero d'Avola, Perricone)