

# Vino Lauria

## ZIO PAOLO - 2018

REGION: ITALY - SICILY



### VINO LAURIA

With wine making in his family blood, Vito Lauria 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.

## THE WINE

### Vineyard Profile

Vineyard named "Zio Paolo" near Alcamo

- Wide and flat vineyard
- Vines Planted: 1995, 1997
- Vine Training System: Espalier
- Organic farming

### Harvest Notes

- Harvested mid-September, 2nd year of lower yields
- Criomaceration for 24 hours
- Fermentation at 64° F for 10 days
- Aged 12 months in stainless steel tanks

### Winemaker's Notes

Zio Paolo takes its curious name from the vineyard – the wide and flat land around Alcamo is its origin. A (100%) Nero d'Avola that is less complex and more fresh on the palate. Very fruity on the nose, it bears notes of strawberry and wild berries. An excellent quality Nero.

### Technical Information

- 100% certified Organic Nero d'Avola grapes
- Alcohol: 14.5%
- Total Acidity: 6 g/l
- Yield: 5 tons
- Bottles produced: 18,000

## GENERAL INFO

Country	Italy
Region	Sicily
Appellation(s)	Terre Siciliane
Proprietors	Vito Lauria
Founded	2005
Winemaker	Vito Lauria
Annual Production	7,000 9L cases
Farming (Sustainable, organic, biodynamic)	Organic