



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 of 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.

GRAPES / SOILS

Nero d'Avola	Planted 1995, 1997
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THE WINE

Vineyard Profile

- Production Area: Alcamo
- Vineyard: Zio Paolo
- Yield: 5 tons
- Training system: guyot
- From organic farming

Harvest Notes

- Harvest: mid September
- Vinification: criomaceration for 24 hours and fermentation at cold temperature of 64°F for 10 days
- Ageing: 12 months in stainless steel tanks

Technical Information

- Variety: 100% Nero d'Avola
- Total acidity (grams/liter): 6.2
- pH: 3.4
- Number of bottles produced: 18,000

- The progenitor of the Lauria wine family.
- Zio Paolo is the first wine that Vito has chosen to make and it takes its curious name from the vineyard – of wide and flat land around Alcamo – which is at its origin.
- A (100%) Nero d'Avola that, unlike the Alacre, also of the same grape, is less complex and more fresh on the palate.
- Very fruity on the nose, bears notes of strawberry and wild berries.

REVIEWS

Zio Paolo – 2014

89 Points - Wine Spectator, December, 2017

A bright, balanced, medium-bodied red, with a well-spiced overtone of graphite and anise and a lively mix of crushed blackberry, dried mint and smoke flavors, layered with light, crisp tannins. Drink now through 2022.

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