



FONTANE BIANCHE

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.

GRAPES / SOILS

Catarratto, Zibibbo	Planted 2000 - 2007
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THE WINE

Vineyard Profile

Fontane Bianche, which name derived from the colour of the white calcareous lands where one of most typical in Sicily indigenous grape varieties thrives, is principally produced from Catarratto grapes. To these grapes, a touch of Zibibbo is added with intelligence and discretion to the FontaneBianche wine.

- Size of vineyard: 5 acres
- Soil composition: Calcareous
- Training method: espalier
- Elevation: 1,968 feet
- Yield/acre: 7 tons
- Exposure: Northwest
- Year vineyard planted: 2004, 2010
- First vintage of this wine: 2010

Harvest Notes

- Harvest time: September
- Number bottles produced of this wine: 13,000
- Fermentation container: Stainless steel tanks
- Length of alcoholic fermentation: 15 days
- Fermentation temperature: 55°F
- Aging container: Steel tanks
- Size of aging container: 10,000
- Length of bottle aging: 2 months

Winemaker's Notes

The Catarratto, son of poor and calcareous soils leads to a subtle wine, with a slight hint of bitter almond and the touch of Zibibbo slightly sweetens it and makes it delicate. The result is fresh and light.

Technical Information

- Varietal composition: 95% Catarratto, 5% Zibibbo
- Alcohol: 12.5%
- pH level: 3.1
- Residual sugar: 2 g/L
- Acidity: 6 g/L
- Dry extract: 17 g/L

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