



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

- Historically renowned, it is the basis of Marsala wines; it is a great discovery in recent years. It is grown and harvested in the hills in early season.
- Fresh, good acidity with menthol aromas, it has had an interesting evolution over the years, from tropical aromas to herbal hints and sage
- Size of vineyard: 22 acres
- Soil composition: Clay
- Training method: Guyot
- Yield/acre: 3 tons
- Exposure: Northwest
- Year vineyard planted: 2008

Harvest Notes

- Harvest time: End of August
- First vintage of this wine: 2010
- Number of bottles produced: 21,000
- Fermentation container: Stainless steel
- Length of alcoholic fermentation: 15 days
- Fermentation temperature: 55°F
- Aging container: Steel
- Length of bottle aging: 2 months

Winemaker's Notes

- Gold Yellow in color, with green reflections; intense aromas of grapefruit or pineapple with hints of menthol and sage to the nose, fresh and persistent on the palate.
- Perfect with fish and shellfish with a delicate aroma

Technical Information

- Varietal: 100% Grillo
- Alcohol: 12.5%
- pH level: 3.3
- Residual sugar: 2 g/L
- Acidity: 6.2 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