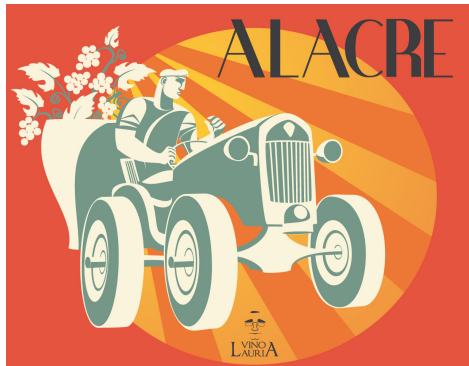


Vino Lauria

2012 ALACRE SICILIA IGP

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 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, Perricone

THE WINE

Vineyard Profile

PRODUCTION AREA: Camporeale

VINEYARD: Liveri

YIELD: 5 tons

TRAINING SYSTEM: Espalier

FROM BIODYNAMIC FARMING

Harvest Notes

HARVEST: mid September

VINIFICATION: maceration, fermentation at 65°F for 10 days

AGEING: 12 months in oak barrels

Technical Information

VARIETY: 95% Nero d'Avola and 5% Syrah

TOTAL ACIDITY (grams/liter): 6.4

pH: 3.4

NUMBER OF BOTTLES PRODUCED: 6,600

Among the Lauria wines, the most structured wine is the Alacre that ages for one year in raw wooden barrels (of oak), thus gaining in maturity. Nero d'Avola is the grape – that grows strong in soils that are very clayey – nourishing from its intensity and complexity. Intense red in color, it is characterized for a balanced acidity, brings pleasant “signs” of macerated fruit and it benefits, individually, from its slightly aggressive tannins.

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