

Vino Lauria

NV PERPETUO GRILLO TERRE SICILIANE

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.

GRAPES / SOILS

Grillo

THE WINE

Vineyard Profile

Soil: composition clay
Training method: bush
Yield/acre (tons): 2.5
Exposure: south
Year vineyard planted: 1979

Harvest Notes

Fermentation container: perpetuo system like soleras in oak barrel
Length of alcoholic fermentation (days): 10
Fermentation temperature (°F): 68
Aging container: oak barrel
Size of aging containers: 50hl
Age of Aging Containers: 100% 1975
Cooperage: AUSTRIA
Length of aging before bottling: PERPETUO SYSTEM AROUND 25 YEARS
Length of bottle aging: 2 months

Winemaker's Notes

Varietal composition: 100% grillo
Harvest time: end of September
First vintage of this wine: 1979
Number bottles produced of this wine: 2,000

Technical Information

pH level: 3.6
Residual sugar (grams/liter): 5
Acidity (grams/liter): 5.3
Dry extract (grams/liter): 31

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