



# VINO LAURIA QUARANTASARME



On Vito's "team" of wines this is the champion. The rarest and most precious. It is born from a carefully monitored "40 sarne" (about 80 acres) of vines between Alcamo and Camporeale, half Nero d'Avola and half Perricone. Vito observes the vines as they grow, each year, but only when they reach the quality hoped for he then chooses to make the wine. The result is pleasingly austere: an elegant red, for fine and mature palates.

**VARIETY:** *Nero d'Avola 70% e  
Perricone 30%*

**YIELD:** *4 Tons*

**TRAINING SYSTEM:** *Espalier*

**HARVEST:** *Mid September*

**VINIFICATION:** *Cold maceration of  
grapes for 24 hours, fermentation for 15  
days at 15° C*

**AGEING:** *12 months in raw oak barrel  
not toasted*

**TOTAL ACIDITY:** *6,40 pH: 3.35*

**FROM ORGANIC FARMING**

