



# VINOLAURIA

# ROSÉ

(OF ZIO PAOLO)

The “feminine” version of the Zio Paolo – to the point where Vito sometimes pops up with the charming idea of renaming it “Auntie”- , it comes from a white vinification of the Nero d'Avola that gives birth to the “Uncle”. “Feminine” to mean light, fresh and perfumed. Typically pinkish color, brings to itself the delicate aromas of strawberry and cherry.

**VARIETY:** *Nero d'Avola*

**VINEYARD:** *Zio Paolo*

**YIELD:** *7 Tons*

**TRAINING SYSTEM:** *Espalier*

**HARVEST:** *Mid September*

**VINIFICATION:** *Fermentation at 55°F for 15 days*

**AGEING:** *4 months in stainless steel tanks*

**TOTAL ACIDITY:** *6,4 pH: 3.1*

**FROM ORGANIC FARMING**

