



VINO LAURIA

SOLERTE

The making of the dry Zibibbo wine has started not too long ago and only by a few. Vito is part of the few. His Solerte, is a result of “elegant” grapes grown in calcareous lands around Salemi, it is a very aromatic, floral wine but never cloying. It is a natural wine, like Alacre, with which they share the fate of a curious denomination, perfectly in line with the playful tone of the image of Lauria wine. From the fantasy of the names to the design of the labels, up to the smile of Vito’s face printed on top of the capsules.

VARIETY: *Zibibbo*

VINEYARD: *Bosco Falconeria*

YIELD: *6 Tons*

TRAINING SYSTEM: *Espalier*

HARVEST: *Beginning of September*

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

AGEING: *6 months in stainless steel tanks*

TOTAL ACIDITY: *6.2 pH: 3.2*

FROM BIODYNAMIC FARMING