



VINOLAURIA

ZIO PAOLO



The progenitor of the Lauria wine family. Zio Paolo is the first wine that Vito has chosen to make and it takes its curious name from the vineyard – of wide and flat land around Alcamo is at its origin A (100%) Nero d'Avola that, unlike the Alacre, also of the same grape, is less complex and more fresh on the palate. Very fruity on the nose, bears notes of strawberry and wild berries.

VARIETY: *Nero d'Avola*

YIELD: *5 Tons*

TRAINING SYSTEM: *Espalier*

HARVEST: *Mid September*

VINIFICATION: *Criomaceration for 24 hours and fermentation at cold temperature of 64°F for 10 days*

AGEING: *12 months in stainless steel tanks*

TOTAL ACIDITY: *6,2 g/L pH: 3,4*

FROM ORGANIC FARMING

