



VINOLAURIA

ALACRE



Among the Lauria wines, the most structured wine is the Alacre that ages for one year in raw wooden barrels (of oak), thus gaining in maturity. Nero d'Avola is the grape – that grows strong in soils that are very clayey – nourishing from it intensity and complexity. Intense red in color, it is characterized for a balanced acidity, brings pleasant “signs” of macerated fruit and it benefits, individually, from its slightly aggressive tannins.

VARIETY: *Nero d'Avola 95%, Syrah 5%*

VINEYARD: *Liveri*

YIELD: *6 Tons*

TRAINING SYSTEM: *Espalier*

HARVEST: *Ending of September*

VINIFICATION: *Traditional vinification for red wines, for 15 days at natural temperature*

AGEING: *12 months in oak barrels*

TOTAL ACIDITY: *6,4 g/L pH: 3.4*

FROM BIODYNAMIC FARMING

