

GURRIERI CERASUOLO DI VITTORIA 'DON VICE'



Nero d'Avola and Frappato. Ruby red color. Aromas of ripe fruits, marasca cherry, aromatic herbs, sage, eucalyptus and spices. Fresh with medium tannins, medium-bodied. Harmonic and balanced. Lingering finish. Pair with appetizers, seasoned and spicy cheeses, elaborate first courses, red meat (roast meat), venison, mushrooms and lamb.

The grapes are grown in Biviere and Fegotto districts in Chiamonte Gulfi (RG), Sicily at an altitude of 300m above sea level in the Cerasuolo di Vittoria DOCG. The climate is temperate characterized by mild winters and dry summers with strong temperature variations between day and night. Medium-textured soil, partly sandy (Frappato) and partly limestone and silica (Nero d'Avola) interspersed with clay layers. Manual harvesting in small crates in the first ten days of October at perfect technological and polyphenolic maturity. Alcoholic fermentation is carried out at controlled temperatures with 20 days of skin maceration. Malolactic fermentation is followed by 9 months of maturation in steel. Aged at least 6 months of aging in bottle.

The history of Gurrieri, in the panorama of Sicilian viticulture, stems from a family passion. Giovanni and Angela, born and raised with the agricultural and peasant passion of father Vincenzo and mother Graziella who have been producing grapes for fifty years, decided to continue the family tradition and produce grapes, wine, and oil in Sicily, near the little town of Chiamonte Gulfi, in the province of Ragusa. The dream of making a Sicilian wine which represents the identity of its territory began with the first bottling in 2010. Located in the countryside of the Iblei Mountains, in the fertile Val di Noto, in the area of the only Sicilian DOCG, that of Cerasuolo di Vittoria. Giovanni cultivates his family's 7.9 acres of land in the Chiamonte Gulfi and Mazzarrone countryside and also rents about 7.4 acres. The family cultivates organically, growing native vines. Soils of calcareous origin give richness and complexity. The breezy Mediterranean climate, here characterized by important temperature variation between day and night, gives the wines strength, vigor, aromas and unique flavors. For each label, small quantities are produced: about 3000 bottles.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

GURRIERI
CERASUOLO DI VITTORIA 'DON VICE'

Nero d'Avola & Frappato. Aromas of ripe fruits, marasca cherry, aromatic herbs, sage, eucalyptus & spices; fresh with medium tannins; medium-bodied, harmonic & balanced; lingering finish.

Shelf Talker:

GURRIERI
CERASUOLO DI VITTORIA
DON VICE



Nero d'Avola & Frappato. Ruby red color. Aromas of ripe fruits, marasca cherry, aromatic herbs, sage, eucalyptus & spices. Fresh with medium tannins, medium-bodied. Harmonic & balanced. Lingering finish. Pair with appetizers, seasoned & spicy cheeses, elaborate first courses, red meat (roast meat), venison, mushrooms & lamb.

AN EASTERLY WINE SELECTION