

GURRIERI FRAPPATO



100% Frappato. Brilliant ruby red color. Elegant, beautiful bouquet, with aromas of cherry, pomegranate, raspberry, roses and white pepper. Fragrant and fresh with the minerality and backbone to be more than just a light wine. Behind the gorgeous floral aromas are notes of licorice, graphite, dried red fruit and a touch of spice. Bright acidity and the correct amount of tannin. Perfect as an aperitif, can be paired with fresh cheeses, cold cuts, simple first courses, blue fish and white meat.

The grapes are grown in Fegotto district in Chiaramonte Gulfi (RG), and Cicogne district in Comiso (RG), Sicily at 240-320m above sea level. The climate is temperate characterized by mild winters and dry summers with strong temperature variations between day and night. Medium-textured soil, partly sandy (Fegotto) and partly limestone and clay (Cicogne). Manual harvesting in small crates in mid-September at perfect technological and polyphenolic maturity. Alcoholic fermentation with indigenous yeast carried out at controlled temperature with 20 days of skin maceration. Aged 6 months in steel and at least 3 months of aging in bottle. Light filtration and cold stabilization.

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 Chiaramonte 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 Chiaramonte 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.

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Tasting Note:

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Shelf Talker:



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