

GURRIERI GRILLO



100% Grillo. Brilliant straw yellow color. Intense bouquet with clear and delicate aromatic notes of flowers, broom, banana, tropical fruits, herbal and smoky notes. The palate is fresh and balanced in acidity, saltiness and softness.

Perfect as aperitif. Pair with simple first courses, vegetables, salads, seafood and white meats.

The grapes are grown in Mazzaronello district in Chiamonte Gulfi (RG) and Cicogne district in Comiso (RG), Sicily at an 240-300m 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 with a good limestone component.

Manual harvesting in small crates in the second ten days of August. Alcoholic fermentation carried out at controlled temperature of 14 grades. Aged 6 months in steel and at least 3 months 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 Mazzarone 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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