



*Passion, emotions, care, and quality:  
all this in our grapes and wines*

  
[www.gurrieri.net](http://www.gurrieri.net)



The story of Gurrieri revolves around passion, knowledge, and family. Papà Vincenzo and mamma Graziella have always produced grapes, wine, and olive oil in Chiaramonte Gulfi (Ragusa), in the heart of hyblaean countryside. Then, one day, their children, Giovanni and Angela, decide to carry on their parents' agricultural tradition and fulfill the desire of making sicilian wine that could represent the identity of their motherland. The dream comes true in 2010 with the first bottling.

We are located amongst hyblaean countryside, in the heart of classic territory of the only sicilian DOCG – Cerasuolo di Vittoria. After years of producing wine and oil for personal use, the family acquires and puts into production 9 hectares of vineyards in various districts between Chiaramonte Gulfi, Mazzarrone, and Comiso, an elected viticulture area. And just like that, a family tradition turns into business activity. Gurrieri puts great effort into producing niche wines that stand out for their strong and elegant character, capable of respecting and enhancing their homeland. Nowadays, the family works united growing organically native sicilian grapes such as Nero d'Avola, Frappato, Grillo, and Moscato, along with one international, Syrah, that found a way to adapt to the sicilian terroir. Papà Vincenzo, "Don Vicè", whose name was given to our Cerasuolo di Vittoria Classico DOCG, continues his work in the vineyard as a tireless and passionate farmer. Mamma Graziella takes care of company's administrative aspects and of the family. In her honor the "Donna Grazia" line was created, presenting a variety of white and rosé wines made with Nero D'Avola and Frappato.

The journey of all Gurrieri collection wines starts in the vineyards grown with the greatest respect for nature, with no use of chemical products. The soils of limestone-clay origin translate into rich and complex wines, while the mediterranean windy climate, characterized by strong temperature variations, gives them unique fragrances and flavors. Attentive selection of grapes, hand-picked in two phases, allows for maximum results. Transportation in small crates to preserve the integrity of fruits, refrigeration, gentle pressing, and vinification in modern termoregulated stainless steel tanks contribute to the high quality of the final product.

Gurrieri approaches international wine market humble and proud of its immutable peasant origins, aiming at top quality in respect of its own identity and as a tribute to the motherland which it preserves as a love gift to Sicily.



## Donna Grazia



### Soft Sparkling White

**DESCRIPTION** Soft sparkling wine made with 60% Nero d'Avola and 40% Frappato red grapes vinified as white, Martinotti method.

**PRODUCTION AREA** The grapes are grown in Mazzarronello district, Chiamonte Gulfi (Rg), Sicily, Italy. Medium-textured soil with clay and limestone. Altitude 300 meters a.s.l. Temperate climate characterized by mild winters and dry summers with strong temperature variations between day and night. Counter-espalier training system with Guyot pruning, 4,500 plants/ha, with a yield of 80 q/ha.

**VINIFICATION AND REFINEMENT** Manual harvesting in small crates with accurate selection of grapes at the end of August. Soft pressing and alcoholic fermentation carried out at controlled temperature of 16 °C. Refinement in steel of 6 months and refermentation in pressure tank with long rest on yeasts before filtering and bottling. At least 3 months of refinement in bottle.

**ALCOHOL CONTENT** 11,5 %

**AVERAGE ANNUAL PRODUCTION:** 3000 bottles.

**TASTING NOTES** Straw yellow color with green reflections. Intense bouquet with clear, delicate fruity and floral notes of orange blossom and citrus. On the palate fresh with vibrant effervescence.

**PAIRINGS** Excellent as an aperitif; it can be paired with raw seafood as well as fish and vegetable appetizers.

**SERVING TEMPERATURE** 6-8°C





## Brut Blanc



### Sparkling White

**DESCRIPTION** Sparkling wine made with Frappato red grapes vinified as white, Martinotti method.

**PRODUCTION AREA** The grapes are grown in Mazzarronello district, Chiaramonte Gulfi (RG), Sicily, Italy. Medium-textured soil with clay and limestone. Altitude 300 meters a.s.l. Temperate climate characterized by mild winters and dry summers with strong temperature variations between day and night. Counter-espalier training system with Guyot pruning, 4,500 vines/ha, with a yield of 80 q/ha.

**VINIFICATION AND REFINEMENT** Manual harvesting in small crates with accurate selection of grapes at the end of August. Soft pressing and alcoholic fermentation carried out at controlled temperature of 16 °C. Refinement in steel of 6 months and refermentation in pressure tank with long rest on yeasts before filtering and bottling. At least 3 months of refinement in bottle.

**ALCOHOL CONTENT** 11,5%

**AVERAGE ANNUAL PRODUCTION** 3000 bottles.

**TASTING NOTES** Straw yellow color with green reflections. Intense fresh fruit fragrance with notes of white peach and citrus, followed by floral hints of orange blossom and jasmine. On the palate fresh and tasty with excellent perlage.

**PAIRINGS** Excellent as an aperitif. It pairs with fresh cheeses, cold cuts, simple first courses, blue fish, shellfish, white meats.

**SERVING TEMPERATURE** 6-8 °C

Brut Blanc

## Brut Rosè



### Sparkling Rosé

**DESCRIPTION** Sparkling wine made with Frappato red grapes vinified as rosé, Martinotti method.

**PRODUCTION AREA** The grapes are grown in Mazzarronello district, Chiaramonte Gulfi (Rg), Sicily, Italy. Medium-textured soil with clay and limestone. Altitude 300 meters a.s.l. Temperate climate characterized by mild winters and dry summers with strong temperature variations between day and night. Counter-espalier training system with Guyot pruning; 4,500 plants/ha, with a yield of 80 q/ha.

**VINIFICATION AND REFINEMENT** Manual harvesting in small crates with accurate selection of grapes at the end of August. Soft pressing and alcoholic fermentation carried out at controlled temperature of 16 °C. Refinement in steel of 6 months and refermentation in pressure tank with long rest on yeasts before filtering and bottling. At least 3 months of refinement in bottle.

**ALCOHOL CONTENT** 11,5 %

**AVERAGE ANNUAL PRODUCTION** 3000 bottles.

**TASTING NOTES** Bright pink color. Intense fragrance with fruity and floreal notes of strawberry, pomegranate, red currant, rose. Fresh on the palate with a lively effervescence.

**PAIRINGS** Excellent as an aperitif, it pairs with fresh cheeses, cured meats, simple and tasty first courses, blue fish, white meats.

**SERVING TEMPERATURE** 8-10°C

Brut Rosè





*milàru*



### Soft Sparkling Rosé sur lie

**DESCRIPTION** Soft sparkling wine made with Frappato red grapes vinified as rosé, Ancestral method.

**PRODUCTION AREA** The grapes are grown in Fegotto district, Chiaramonte Gulfi (RG), Sicily, Italy. Medium-textured sandy soil interspersed with yellow clay layers. Altitude 320 meters a.s.l. Temperate climate, characterized by mild winters and dry summers with strong temperature variations between day and night. Counter-espalier training system with spurred cordon pruning, 4.500 plants/ha, with a yield of 80 q/ha.

**VINIFICATION AND REFINEMENT** Manual harvesting in small crates with accurate selection of grapes at the end of August. Soft pressing and alcoholic fermentation carried out at controlled temperature in steel. Refermentation in bottle with indigenous yeasts following the Ancestral method and at least 6 months of refinement in bottle.

**ALCOHOL CONTENT** 11,5%

**AVERAGE ANNUAL PRODUCTION** 2000 bottles.

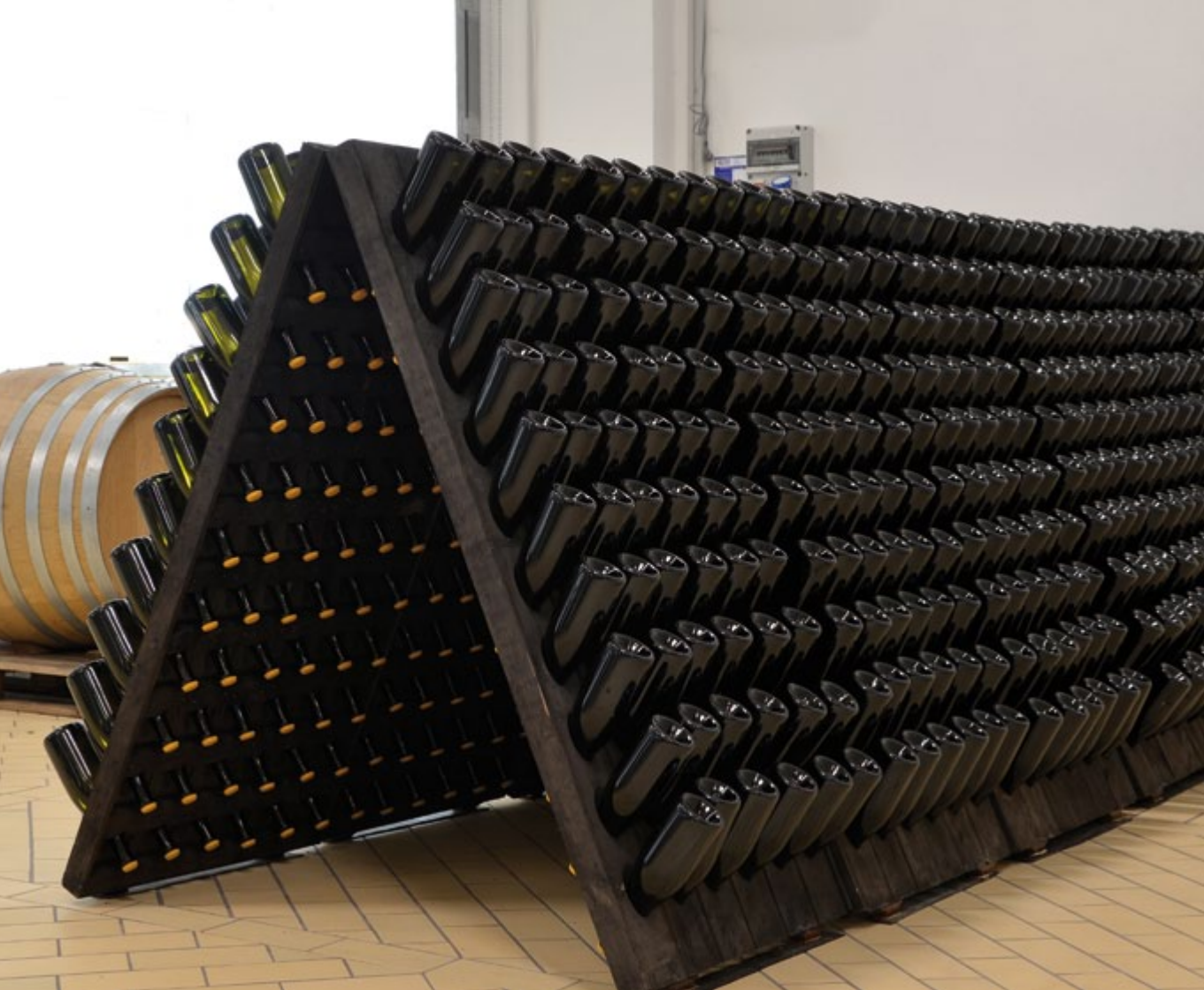
**TASTING NOTES** Pale pink color veiled by the presence of yeasts in bottle, fine and persistent perlage. Direct and intense fragrance with notes of peach, raspberry, exotic fruits, mango, papaya, and bread crust. On the palate rich, fresh, and tasty.

**PAIRINGS** Excellent as an aperitif. It pairs with seafood starters, shellfish, pizza, sushi.

**SERVING TEMPERATURE** 8-10 °C

*milàru*





## Donna Grazia



### Sparkling White Classic Method Brut

**DESCRIPTION** Sparkling wine made with 60% Nero d'Avola and 40% Frappato red grapes vinified as white, Classic method.

**PRODUCTION AREA** The grapes are grown in Mazzarronello district, Chiaramonte Gulfi (RG), Sicily, Italy. Medium-textured soil with clay and limestone. Altitude 300 meters a.s.l. Temperate climate characterized by mild winters and dry summers with strong temperature variations between day and night. Counter-espalier training system with Guyot pruning, 4,500 plants/ha, with a yield of 80 q/ha.

**VINIFICATION AND REFINEMENT** Manual harvesting in small crates with accurate selection of grapes at the end of August. Soft pressing and alcoholic fermentation carried out at controlled temperature of 16 °C. Refinement in steel of 8 months until drawing, refermentation in bottle and rest on yeasts of at least 24 months at controlled temperature. Manual remuage in pupitres for around 45 days, degorgement and addition of liqueur d'expedition prepared with the same cuvée.

**ALCOHOL CONTENT** 12,5 %

**AVERAGE ANNUAL PRODUCTION** 2000 bottles.

**TASTING NOTES** Bright straw yellow color, fine perlage. Immediate fragrance, floral bouquet with notes of yellow fruits, Mediterranean herbs, rosemary, mint, citrus, and bread crust. Brilliant fragrance and freshness, well-structured sip. Linear with marked acidity.

**PAIRINGS** Excellent as an aperitif and versatile throughout the meal.

**SERVING TEMPERATURE** 6-8°C





## HIC EST XXII



### Sparkling White Classic Method Extra Brut

**DESCRIPTION** Sparkling wine made with 60% Nero d'Avola and 40% Frappato red grapes vinified as white, Classic method.

**PRODUCTION AREA** The grapes are grown in Mazzarronello district, Chiaramonte Gulfi (Rg), Sicily Italy. Medium-textured soil with clay and limestone. Altitude 300 meters a.s.l. Temperate climate characterized by mild winters and dry summers with strong temperature variations between day and night. Counter-espalier training system with Guyot pruning; 4,500 plants/ ha with a yield of 80 q/ha.

**VINIFICATION AND REFINEMENT** Manual harvesting in small crates with accurate selection of grapes at the end of August. Soft pressing and alcoholic fermentation carried out at controlled temperature of 16 °C. Refinement in steel of 8 months until drawing, refermentation in bottle and rest on yeasts of at least 36 months at controlled temperature. Manual remuage in pupitres for around 45 days, degorgement and addition of liqueur d'expédition prepared with the same cuvée.

**ALCOHOL CONTENT** 12,5 %

**AVERAGE ANNUAL PRODUCTION** 2000 bottles.

**TASTING NOTES** Brilliant straw yellow color, fine, continuous, and persistent perlage. At nose fine, straightforward, and complex, with notes of yellow fruits, white peach, citrus, pink grapefruit, and floral notes of orange blossom, bread crust. Brilliant fragrance and freshness, good structure. The bubbles envelop the palate, the sip is rich, crunchy, with marked acidity, long and very persistent finish.

**PAIRINGS** Versatile in pairing, with raw seafood, smoked fish, seafood first courses, stewed white meats.

**SERVING TEMPERATURE:** 6-8°C

HIC EST XXII

## Pas Dosé



### Sparkling White Classic Method Pas Dosé

**DESCRIPTION** Sparkling wine made with 60% Nero d'Avola and 40% Frappato red grapes vinified as white, Classic method.

**PRODUCTION AREA** The grapes are grown in Mazzarronello district, Chiaramonte Gulfi (RG), Sicily, Italy. Medium-textured soil with clay and limestone. Altitude 300 meters a.s.l. Temperate climate characterized by mild winters and dry summers with strong temperature variations between day and night. Counter-espalier training system with Guyot pruning, 4,500 plants/ha with a yield of 80 q/ha.

**VINIFICATION AND REFINEMENT** Manual harvesting in small crates with accurate selection of grapes at the end of August. Soft pressing and alcoholic fermentation carried out at controlled temperature of 16 °C. Refinement in steel of 8 months until drawing, refermentation in bottle and rest on yeasts of at least 48 months at controlled temperature. Manual remuage in pupitres for around 45 days, degorgement and addition of liqueur d'expédition prepared with the same cuvée.

**ALCOHOL CONTENT** 12,5 %

**AVERAGE ANNUAL PRODUCTION** 2000 bottles.

**TASTING NOTES** Bright yellow color, fine, continuous, and persistent perlage. Fine, straightforward, and complex, with notes of yellow fruits, floral notes, citrus essence, bread crust. Brilliant fragrance and freshness, good structure. The bubbles envelop the palate, the sip is rich, crunchy, with marked acidity, long and very persistent finish.

**PAIRINGS** Perfect as an aperitif, it pairs well with oysters, raw or elaborate seafood courses, meat carpaccio.

**SERVING TEMPERATURE** 6-8°C

Pas Dosé





## Donna Grazia



### White

**DESCRIPTION** Wine made with 60% Nero d'Avola and 40% Frappato red grapes vinified as white.

**PRODUCTION AREA** The grapes are grown in Mazzarronello district, Chiaramonte Gulfi (RG), Sicily, Italy. Medium-textured soil with clay and limestone. Altitude 300 meters a.s.l. Temperate climate characterized by mild winters and dry summers with strong temperature variations between day and night. Counter-espalier training system with Guyot pruning, 4,500 plants/ha with a yield of 80 q/ha.

**VINIFICATION AND REFINEMENT** Manual harvesting in small crates with accurate selection of grapes at the end of August. Soft pressing and alcoholic fermentation carried out at controlled temperature of 16 °C. Refinement in steel of 6 months and at least 3 months in bottle.

**AVERAGE ANNUAL PRODUCTION** 3000 bottles.

**TASTING NOTES** Straw yellow color with green reflections. Elegant, intense bouquet with clear, yet delicate, fruity, floral and citrus notes, hints of aromatic herbs, laurel, thyme. Balanced, persistent with a pleasant fruity background, full-bodied, harmonious. Sapidity and acidity in balance with softness.

**PAIRINGS** It can be paired with fresh cheeses, simple first courses, vegetables, salads, fish, shellfish, and white meat.

**SERVING TEMPERATURE** 8-10°C







## Grillo



### White D.O.C. Sicilia

**DESCRIPTION** Wine made with white Grillo grapes.

**PRODUCTION AREA** The grapes are grown in Mazzarronello district, Chiaramonte Gulfi (RG), and Cicogne district, Comiso (RG), Sicily, Italy. Medium-textured soil with a good limestone component. Altitude 260-300 meters a.s.l. Temperate climate characterized by mild winters and dry summers with strong temperature variations between day and night. Counter-espalier training system with Guyot pruning, 4,500 plants/ha with a yield of 80 q/ha.

**VINIFICATION AND REFINEMENT** Manual harvesting in small crates with accurate selection of grapes in the second ten days of August. Soft pressing and alcoholic fermentation carried out at controlled temperature of 16 °C. Refinement on fine lees in steel of 6 months and at least 3 months in bottle.

**AVERAGE ANNUAL PRODUCTION** 6000 bottles.

**TASTING NOTES** Bright straw yellow color. Intense fragrance with pronounced aromatic notes and delicate scents of flowers, broom, tropical fruits, and herbs. On the palate fresh and round with clear aromatic notes of citrus and ripe fruits.

**PAIRINGS** Excellent as an aperitif; it can be paired with vegetables, shellfish, fish soups, white meats, oriental cuisine plates.

**SERVING TEMPERATURE** 8-10°C

Grillo

## Moscato



### Dry White

**DESCRIPTION** Wine made with white Moscato grapes.

**PRODUCTION AREA** The grapes are grown in Isola district, Mazzarrone (CT) and Biviere district, Chiaramonte Gulfi (RG) Sicily, Italy. Medium-textured soil of clay-limestone nature, in Isola district characterized also by the presence of silty sands and fluvial pebbles. Altitude 260 meters a.s.l. Temperate climate characterized by mild winters and dry summers with strong temperature variations between day and night. Counter-espalier with Guyot pruning and sapling training systems; with a yield of 80 q/ha.

**VINIFICATION AND REFINEMENT** Manual harvesting in small crates with accurate selection of grapes in the second ten days of August. Soft pressing and alcoholic fermentation carried out at controlled temperature of 16 °C. Refinement on fine lees in steel of 6 months and at least 3 months in bottle.

**AVERAGE ANNUAL PRODUCTION** 3000 bottles.

**TASTING NOTES** Straw yellow color with green reflections. At nose it presents notes of musk, Saturn peach, citron, rosehip, Mediterranean scrub. On the palate dry, fresh, and tasty.

**PAIRINGS** Excellent as an aperitif; it can be paired with seafood appetizers, shellfish, stewed fish, rabbit, fresh cheeses.

**SERVING TEMPERATURE** 8-10°C

Moscato





## Donna Grazia



### Rosé

**DESCRIPTION** Wine made with 60% Nero d'Avola and 40% Frappato red grapes vinified as rosé.

**PRODUCTION AREA** The grapes are grown in Mazzarronello district, Chiaramonte Gulfi (RG), Sicily, Italy. Medium-textured soil with clay and limestone. Altitude 300 meters a.s.l. Temperate climate characterized by mild winters and dry summers with strong temperature variations between day and night. Counter-espalier training system with Guyot pruning, 4,500 plants/ha with a yield of 80 q/ha.

**VINIFICATION AND REFINEMENT** Manual harvesting in small crates with accurate selection of grapes in the first ten days of September. Skin maceration for a few hours. Alcoholic fermentation carried out at controlled temperature of 16 °C. Refinement in steel of 6 months and at least 3 months in bottle.

**AVERAGE ANNUAL PRODUCTION** 3000 bottles.

**TASTING NOTES** Cherry pink color. Nero d'Avola and Frappato present an aromatic profile which offers intense fragrance with fruity and floral notes of pomegranate, strawberry, aromatic herbs, spices. On the palate it is fresh, fragrant, balanced, intense, and persistent. Full-bodied, harmonious, and tasty.

**PAIRINGS** It pairs well with fresh cheeses, simple first courses, vegetables, salads, fish, shellfish, white meat, pizza.

**SERVING TEMPERATURE** 12-14°C

Donna Grazia

## Frappato



### Red

**DESCRIPTION** Wine made with red Frappato grapes.

**PRODUCTION AREA** The grapes are grown in Fegotto district, Chiaramonte Gulfi (RG) and Cicogne district, Comiso (RG), Sicily, Italy. Medium-textured soil, partly sand and clay (Fegotto district) and partly clay and limestone (Cicogne district). Altitude between 260 and 320 meters a.s.l. Temperate climate characterized by mild winters and dry summers with strong temperature variations between day and night. Counter-espalier training system with Guyot pruning, 4,500 plants/ha, with a yield of 80 q/ha.

**VINIFICATION AND REFINEMENT** Manual harvesting in small crates with accurate selection of grapes around mid-September at perfect maturity. Alcoholic fermentation carried out at controlled temperature of 20 °C with 15 days of skin maceration and daily punching down. Malolactic fermentation is followed by 6 months of refinement in steel and at least 3 months in bottle.

**AVERAGE ANNUAL PRODUCTION** 8000 bottles.

**TASTING NOTES** Bright ruby red color. Intense fragrance, with notes of cherry, pomegranate, raspberry, rose, white pepper. On the palate fragrant, fresh, slightly tasty with balanced tannins.

**PAIRINGS** Excellent as an aperitif; it can be paired with fresh cheeses, cold cuts, simple first courses, blue fish, white meat.

**SERVING TEMPERATURE** 14-16°C

Frappato





## *Cerasuolo di Vittoria*



**Red**

### **D.O.C.G. Cerasuolo di Vittoria**

Cerasuolo di Vittoria, the only Sicilian DOCG, stems from an antique tradition. Its peculiar taste is a perfect balance between the delicacy and the strength coming from the combination of Nero d'Avola and Frappato grapes.

**DESCRIPTION** Wine made with 60% Nero d'Avola and 40% Frappato red grapes.

**PRODUCTION AREA** The grapes are grown in Biviere and Fegotto districts, Chiaramonte Gulfi (RG), Sicily, Italy. Medium-textured soil, partly sandy interspersed with yellow clay layers (Frappato) and partly limestone and silica (Nero d'Avola). Altitude 300 meters a.s.l. Temperate climate, characterized by mild winters and dry summers with strong temperature variations between day and night. Counter-espalier training system with spurred cordon pruning, 4,500 plants/ha, with a yield of 70 q/ha.

**VINIFICATION AND REFINEMENT** Manual harvesting in small crates with accurate selection of grapes in the first ten days of October at perfect maturity. Pre-fermentative maceration of 48 hours. Alcoholic fermentation carried out at controlled temperature of 20 – 26 °C with 15 days of skin maceration. Malolactic fermentation is followed by 9 months of refinement in steel and at least 9 months in bottle.

**AVERAGE ANNUAL PRODUCTION** 4000 bottles.

**TASTING NOTES** Ruby red color. At nose scents of ripe fruits, marasca cherry, aromatic herbs, sage, eucalyptus, spices. On the palate fresh, medium-bodied, long.

**PAIRINGS** Excellent with semi-cured cheeses, first courses, red meat, pork, mushrooms. It pairs well with rich and complex fish dishes.

**SERVING TEMPERATURE** 16-18°C

## *Nero D'Avola*



**Red**

### **D.O.C. Nero d'Avola**

**DESCRIPTION** Wine made with red Nero d'Avola grapes.

**PRODUCTION AREA** The grapes are grown in Biviere district, Chiaramonte Gulfi (RG) and Cicogne district, Comiso (RG), Sicily, Italy. Medium-textured, soil with clay and limestone. Altitude between 260 and 300 meters a.s.l. Temperate climate characterized by mild winters and dry summers with strong temperature variations between day and night. Counter-espalier training system with spurred cordon pruning (Biviere district) and Guyot pruning (Cicogne district), 4,500 plants/ha, with a yield of 80 q/ha.

**VINIFICATION AND REFINEMENT** Manual harvesting in small crates with accurate selection of grapes in the first week of October at perfect maturity. Pre-fermentative maceration of 48 hours. Alcoholic fermentation carried out at controlled temperature of 26 °C with 10 days of skin maceration. Malolactic fermentation is followed by 9 months of refinement in steel and at least 12 months in bottle.

**AVERAGE ANNUAL PRODUCTION** 3000 bottles.

**TASTING NOTES** Intense ruby red color with violet reflections. Fruity bouquet with notes of small red fruits, cherry, wild blackberry, red currant, pomegranate, orange peel, carob, combined with hints of aromatic herbs, graphite, spices, black pepper. Fresh and balanced on the palate with velvety and mature tannins. Full-bodied, persistent, with tasty finish.

**PAIRINGS** Excellent with appetizers, cured and spicy cheeses, red meat, venison, lamb, mushrooms.

**SERVING TEMPERATURE** 16- 18°C





## RUBER ARTIS



### Red

**DESCRIPTION** Wine made with red Nero d'Avola, Frappato, and Syrah grapes.

**PRODUCTION AREA** The grapes are grown in Isola district, Mazzarrone (CT), Sicily, Italy. Medium-textured soil of limestone-clay origin with silty sands and fluvial pebbles. Altitude 260 meters a.s.l. Temperate climate, characterized by mild winters and dry summers with strong temperature variations between day and night. 3.000 plants/ha, with a yield of 80 q/ha.

**VINIFICATION AND REFINEMENT** Manual harvesting in small crates with accurate selection of grapes in the first ten days of September at perfect maturity. Alcoholic fermentation carried out at controlled temperature of 20 – 26 °C with 15 days of skin maceration. Malolactic fermentation is followed by 9 months of refinement in steel and at least 6 months in bottle.

**AVERAGE ANNUAL PRODUCTION** 3000 bottles.

**TASTING NOTES** Bright ruby red color. Fragrant, floral, and fruity bouquet with intense notes of black cherry and raspberry on spicy background. On the palate fresh and slightly tasty with well-balanced tannins.

**PAIRINGS** It can be paired with semi-cured cheeses, cold cuts, first courses, blue fish, meat preparations.

**SERVING TEMPERATURE** 16-18 °C



RUBER ARTIS



## Syrah



### Red

**DESCRIPTION** Wine made with red Syrah grapes.

**PRODUCTION AREA** The grapes are grown in Isola district, Mazzarrone (CT) and Biviere district, Chiaramonte Gulfi (RG), Sicily, Italy. Medium-textured soil of clay-limestone nature, in Isola district characterized also by the presence of silty sands and fluvial pebbles. Altitude between 260 and 300 meters a.s.l. Temperate climate characterized by mild winters and dry summers with strong temperature variations between day and night. 3000 plants/ha, with a yield of 80 q/ha.

**VINIFICATION AND REFINEMENT** Manual harvesting in small crates with accurate selection of grapes in the first week of September at perfect maturity. Alcoholic fermentation carried out at controlled temperature of 26 °C with 20 days of skin maceration with daily punching down and pumping over. Malolactic fermentation followed by 9 months of refinement in steel and at least 9 months in bottle.

**AVERAGE ANNUAL PRODUCTION** 3000 bottles.

**TASTING NOTES** Intense ruby red color with violet reflections. Complex bouquet with notes of ripe red and black fruits, cherry, wild blackberry, black currant, spices, cloves, black pepper, traces of balsamic notes. On the palate it is possible to perceive sweet and vigorous fruits that accompany dense tannic texture. Fresh, soft, silky, and full-bodied. Long and persistent finish.

**PAIRINGS** Excellent with savory cheeses, first courses, red meat, pork, venison, cold cuts.

**SERVING TEMPERATURE** 16- 18°C

Syrah





*Don Vicè*



**Red**

**D.O.C.G. Cerasuolo di Vittoria Classico**

Cerasuolo di Vittoria, the only Sicilian DOCG, stems from an antique tradition. Its peculiar taste is a perfect balance between the delicacy and the strength coming from the combination of Nero d'Avola and Frappato grapes.

**DESCRIPTION** Wine made with 60% Nero d'Avola and 40% Frappato red grapes.

**PRODUCTION AREA** The grapes are grown in Biviere and Fegotto districts, Chiaramonte Gulfi (RG), Sicily, Italy. Medium-textured soil, partly sandy interspersed with yellow clay layers (Frappato) and partly limestone and silica (Nero d'Avola). Altitude 300 meters a.s.l. Temperate climate, characterized by mild winters and dry summers with strong temperature variations between day and night. Counter-espalier training system with spurred cordon pruning, 4,500 plants/ha, with a yield of 70 q/ha.

**VINIFICATION AND REFINEMENT** Manual harvesting in small crates with accurate selection of grapes in mid-October at perfect maturity. Pre-fermentative maceration of 48 hours. Alcoholic fermentation carried out at controlled temperature of 20 – 26 °C with 15 days of skin maceration. Malolactic fermentation is followed by 18 months of refinement, partly in tonneaux, partly in steel, and at least 36 months in bottle.

**AVERAGE ANNUAL PRODUCTION** 2000 bottles.

**TASTING NOTES** Ruby red color with garnet reflections. Complex and elegant, with notes of ripe fruits, marasca cherry, aromatic herbs, eucalyptus, black pepper, star anise and licorice. On the palate full, soft, round with velvety tannins, quite tasty, very persistent, very long.

**PAIRINGS** Excellent with seasoned cheeses, first courses, red meat, venison.

**SERVING TEMPERATURE** 18°C

*Don Vicè*





## *Olio Extravergine di Oliva*

**Production area** Hyblaean Mountains, Sicily, Italy

**Altitude** 300 metres a.s.l.

Secular olive groves, located on south-facing hilly territory from organic agriculture.

**Variety** Tonda Iblea.

**Harvest method** Manual. Olives are harvested by hand using the stripping method to avoid damaging both the olives and the twigs.

**Harvest period** October 1st - November 10th.

**Extraction method** Cold-pressing, two-phase continuous cycle.

**Color** Green, veiled due to natural decantation.

**Nose** Fresh and a fruity, ranging from medium-intense to intense with interesting notes of green tomato and fresh herbs.

**Palate** Full-bodied with bitter and spicy components in balance. Herbal, interesting aroma of green tomato, typical of the Tonda Iblea olive variety.

**Food pairings** Perfect with meat, grilled fish, vegetable soups, salads, bruschetta, grilled vegetables.

*Olio d'Oliva*





GURRIERI





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