



Don Vicé
CERASUOLO DI VITTORIA
Denominazione di Origine Controllata e Garantita
GURRIERI



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Don Vicé Cerasuolo di Vittoria

REGION/ ORIGIN	Sicily Cerasuolo di Vittoria D.O.C.G.	WINEMAKER	Giovanni Gurrieri
VINTAGE	2016	WINERY ESTABLISHED	1997
VARIETALS	60% Nero d'Avola 40% Frappato	VINEYARD(S)	Estate vines
ALCOHOL	13.5%	AGE OF VINEYARD(S)	8 years old
FERMENTATION	Stainless steel	SOIL TYPE	Red sand, limestone, clay
AGING	6 months	ELEVATION	285 meters
BARREL TYPE/ YEARS IN USE	None	FARMING METHODS	Organic certified
FILTER/FINING	None	HARVEST DATE	Late September Early morning
TOTAL SULFUR RS	67 mg/l 1.7 g/l	PRODUCTION	6,600 bottles

'Passion, emotion, commitment, care & quality; all of this is in our grapes & wines' – Giovanni Gurrieri

In southeastern Sicily close to Ragusa, *Gurrieri* is perched within the Vittoria D.O.C. zone; an estate that has been farming and making exceptional wines for three generations on their family property. With 18 hectares of fruit split between the extremely fertile areas of Mount Iblei and the Noto Valley, Giovanni Gurrieri continued the dream his father and grandfather had began with, and started the official winery in 1997. Also dedicated to table grape production, the estate is certified organic, as the concept at the winery has always been to produce grapes and wines that can express the quality and character of the vineyard in complete harmony with nature. The Hyblean Mountains are nearby where the soils are rich with clay, plenty of red sand, and limestone, which combine with the breezy Mediterranean climate, adding gorgeous freshness to the local Frappato and Nero d'Avola. From a hand-harvest to little to no oak use, the final juice has seen no intervention, keeping the finished wines expressive, fresh, and full of dynamic character.

-Gurrieri wines tell the story and beauty of the uncontaminated nature of the Hyblean Mountains-

The 2016 *Don Vicé* is DOCG Cerasuolo di Vittoria, meaning it is a blend of the two prominent red varietals of the area: Frappato and Nero d'Avola. When these two grapes come together, the balance is extraordinary, as the light and fresh, acidic nature of the Frappato compliments the darker fruit and earthy structure of the Nero d'Avola. The grapes were hand-harvested in the early morning and brought to the cellar for a hand-destemming before an extended and cold skin-maceration and native yeast fermentation in stainless steel. With only having spent time in steel, the two wines are blended and then bottled without filtration. The resulting Cerasuolo is absolutely beautiful. Very aromatic on the nose, there is a bright red fruit quality that accompanies a pretty, floral note, yet a core of dark fruit and damp earth rings through as well. On the palate, there is a wonderful combination of body, freshness, fruit character, and earthy drive, counterbalanced on the palate with soft but noticeable tannins. This wine is a perfect red for a table of meats, charcuterie, cheeses, and pasta.