



GURRIERI Donna Grazia

REGION/ ORIGIN	Sicily Vittoria D.O.C.	WINEMAKER	Giovanni Gurrieri
VINTAGE	2016	WINERY ESTABLISHED	1997
VARIETALS	60% Nero d'Avola 40% Frappato	VINEYARD(S)	Estate vines
ALCOHOL	12.5%	AGE OF VINEYARD(S)	9-12 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 August Early morning
TOTAL SULFUR RS	81 mg/l 3.41 g/l	PRODUCTION	3,410 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 begun 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 *Donna Grazia* is a completely unique wine that Giovanni began making as part of this range of wines only a few years ago. It is the typical Cerasuolo di Vittoria blend of 60% Nero d'Avola and 40% Frappato, however it was vinified like a white wine, being pressed immediately off of the skins so that no red color is in the final wine. After a hand harvest in the fields and a gentle pressing in the cellar, the juice co-fermented in stainless steel tank and stayed there for a total of 6 months. Once ready, it was bottled and three months later released to the market. The resulting wine is wonderfully fresh, but surely has a texture and weight to it that sets it apart from a typical Sicilian white. Plenty of floral and bright aromatics lead to a palate that is balanced between fruit and a mineral driven focus.