

Gurrieri Donna Grazia Bianco

(Sicilia IGT)

Nero d'Avola & Frappato



The Donna Grazia is a completely unique wine that Giovanni began making as 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.

Bon Vivant

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