



GURRIERI Frappato



REGION/ ORIGIN	Sicily Vittoria D.O.C.	WINEMAKER	Giovanni Gurrieri
VINTAGE	2016	WINERY ESTABLISHED	1997
VARIETALS	100% Frappato	VINEYARD(S)	Estate vines
ALCOHOL	13%	AGE OF VINEYARD(S)	9 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	88 mg/l 1.1 g/l	PRODUCTION	6,982 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 Frappato is a remarkable display of this light bodied varietal, native to the southeast corner of Sicily. With sand and clay in this young vineyard, the organic grapes were hand-harvested into small baskets before 11am, and brought into the cellar for extended skin maceration before the natural fermentation began when the temperatures were raised. After malolactic fermentation was complete, the wine rested for six months in the same stainless steel tanks and was then bottled without any fining or filtering. A few more months in bottle, and the wine was ready for its release to the market, offering a delightfully fresh and approachable red. The fruit is beautifully fragrant, with intense notes of bilberry, blackberry, raspberry, and aromatic floral tones. On the palate it remains fresh among the sweet and fine tannins, and the acidity lifts the fruity character up, giving depth and complexity to a wine whose weight is as light as a feather. Expressive with food, or on its own, this Frappato will drink wonderfully for the next several years.