



GURRIERI Nero d'Avola

REGION/ ORIGIN	Sicily Vittoria D.O.C.	WINEMAKER	Giovanni Gurrieri
VINTAGE	2015	WINERY ESTABLISHED	1997
VARIETALS	100% Nero d'Avola	VINEYARD(S)	Estate vines
ALCOHOL	14%	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 US labels don't denote
FILTER/FINING	None	HARVEST DATE	Late September Early morning
TOTAL SULFUR RS	48 mg/l 2.5 g/l	PRODUCTION	1,363 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 Hyblaean 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 Hyblaean Mountains-

The 2015 *Nero d'Avola* is a wonderful expression of this ancient and famous grape of Sicily, which is also locally known as Calabrese, as it takes on a different and fresher characteristic when grown in the sandy clay hills of the Hyblaean Mountains, compared to other parts of the island. 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. The resulting wine has depth on the nose, with dark berries and bright barely-ripe fruits, hints of earth and spice, and a compelling note of something very Italian. The palate is fresh, with ample amounts of bright acidity, an approachable tannic backbone, and fruit that is expressive and driven to accompany the more earthy nature of the grape. A long and delightful finish makes this wine extremely drinkable on its own, but the sheer nature of its bright structure makes it an ideal pair with roasted vegetables, meats, and cheeses.