
GURRIERI CERASUOLO DI VITTORIA 'DON VICE'



Region: Sicily, Italy

Appellation: Cerasuolo di Vittoria DOCG

Grapes: 60% Nero D'Avola, 40% Frappato

Farming: Certified organic

Age of vines: Planted in 2007

Altitude, Aspect, & Soil Type: 290 M, S&W Facing, red sand/
limestone/clay

Typical Harvest Time: End of September - Early October

Maceration & Fermentation: 21 days of maceration, controlled low
temperature fermentation in stainless steel with indigenous yeasts

Aging: 9 months in stainless steel, 6 months in bottle

Finishing: Light filtration and cold stabilization

Production: 4,000 bottles annually

Notes from Oliver:

The Gurrieri family has been growing grapes in the little town of Chiaramonte Gulfi, near Ragusa, since the 1960's. Born and raised with a passion for agriculture, Giovanni Gurrieri continued his family's tradition and began bottling his own wine in 2010. The dream was to create Sicilian wines representing the identity of the region.

Nero d'Avola is the best-known Sicilian red wine grape when bottled on its own, but for my money this blend is better. The only DOCG in Sicily, the Frappato lightens and lifts the meatiness of the Nero d'Avola, giving it juicier aromas and flavors and making it MORE DELICIOUS. Drink with red meats or more substantial pasta dishes. I bet this will age well, but I doubt I'll have any left to find out.