
GURRIERI FRAPPATO



Region: Sicily, Italy

Appellation: Sicilia DOC

Grapes: 100% Frappato

Farming: Certified organic

Age of vines: Planted in 2007

Altitude, Aspect, & Soil Type: 280 M, W Facing, red sand/limestone/clay

Typical Harvest Time: End of September

Maceration & Fermentation: 14 days of maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: 6 months in stainless steel, 3 months in bottle

Finishing: Light filtration and cold stabilization

Production: 7,000 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.

Frappato is an aromatic variety, unusual for a red grape. The wine is brilliant mid-red in color, with clear floral and berry/pomegranate fruit notes and some spice and tea-leaf on the nose and the palate. Very useful food wine; I pair this with many pasta dishes, fish, pork, and roast chicken. Amazing with grilled tuna, and a clear candidate for the Summer Red Wine Hall of Fame. I drink it slightly chilled, but then any good red wine should be drunk at the temperature of a cool cellar.