
GURRIERI NERO D'AVOLA



Region: Sicily, Italy

Appellation: Sicilia DOC

Grapes: 100% Nero D'Avola

Farming: Certified organic

Age of vines: Planted in 2007

Altitude, Aspect, & Soil Type: 300 M, S&W Facing, red sand/
limestone/clay

Typical Harvest Time: Early October

Maceration & Fermentation: 15 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: 3,000 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 a red variety that is indigenous to south-eastern Sicily (Avola is not far from Vittoria). Gurrieri's Nero d'Avola is finer than many examples, but still a substantial, meaty red wine with berry notes (more black than red), tea-leaf, and a hint of licorice. I would pair this with more substantial pasta dishes, and red meats.