



## Vino Spumante Metodo Classico *Donna Grazia*

**Grape varieties** Quality Sparkling Wine, Brut, produced from Nero d'Avola and Frappato made into white wine.

**Production area** C.da Biviere and C.da Fegotto di Sotto, Chiaramonte Gulfi, Ragusa, Sicily, Italy.

**Altitude** 280 and 290 metres a.s.l.

**Type of soil** prevalence of Mediterranean red sands with limestone and clays.

**Type of cultivation** Low trained on wires system, spur pruned cordon

**Plant density** vines / ha 4,000

**Rendering per hectare** 6000 Kg

**Climate** Mediterranean with hot, dry, windy summers with a good diurnal temperature variation and mild winters

**Ripening and harvesting** End of August,

**Aging** 9 months in stainless steel tanks

**Refing** 12\24 months aging on the lees in the bottle

**Organoleptic properties** colour delicate perlage, limpid, yellow with pinkish tints, a bubble finesse and consistent development of CO<sub>2</sub>.

**Aroma** intense, fruity, floreal

**Taste** with gratifying crispness, complex, dry, a pleasant acidity, a nice aromatic persistence and fruity.

**Alcohol content** 12%

**Temperature of service** 6 - 8 °C

*It pairs with appetizers, and desserts.*

*Donna Grazia*

## Vino Bianco *Donna Grazia*



**Variety of grapes** Nero d'Avola and Frappato

**Production area** C.da Biviere and C.da Fegotto di Sotto, Chiaramonte Gulfi, Sicily, Italy

**Altitude** 290 and 280 metres a.s.l.

**Type of soil:** prevalence of Mediterranean red sands with limestone and clays

**Type of cultivation** Low trained on wires system, spur pruned cordon

**Plant density** vines / ha 4,000

**Rendering per hectare** 6000 Kg

**Climate** Mediterranean with hot, dry, windy summers with a good diurnal temperature variation and mild winters

**Ripening and harvesting** End of August, manual harvesting

**Aging** 6 months in stainless steel tanks

**Refining** 3 months aging in the bottle at least

**Organoleptic properties colour** White yellow winte, very limpid, crystal clear, slightly orange-pink. Aroma: intense, fruity

**Taste** well-balanced, dry and fruity with a delicacy of texture

**Alcohol content** 12,5%

**Temperature of service** 8 -10 °C

*It pairs with appetizers, fresh cheeses, non-elaborated first courses, pizza, vegetables, salads, fish, seafood, sushi and sashimi.*

*Donna Grazia*





## I.G.T. Terre Siciliane *Grillo*



**Grape varieties** Grillo

**Production area** Sicily, Italy.

**Altitude** 180 metres a.s.l.

**Type of soil** Prevalence of Mediterranean red sands with limestone and clays.

**Type of cultivation** Low trained on wires system, spur pruned cordon

**Plant density** vines / ha 4,000

**Rendering per hectare** 6000 Kg

**Climate** Mediterranean with hot, dry, windy summers with a good diurnal temperature variation and mild winters

**Ripening and harvesting** Early days of September

**Aging** 6 months in stainless steel tanks

**Refing** 3 months aging in the bottle

**Organoleptic properties colour** limpid, straw-yellow with slight greenish tints.

**Aroma** intense, complex, floreal (orange blossom) fruity (ananas and lemon).

**Taste** dry, light-hearting wine, with gratifying crispness, well balanced, intense, a nice aromatic persistence.

**Alcohol content** 13%

**Temperature of service** 8 - 10 °C

*It pairs with fish.*

## D.O.C. Sicilia Rosato *Donna Grazia*



**Grape varieties** White wine produced from Nero d'Avola and Frappato made into white wine.

**Production area** C.da Biviere and C.da Fegotto di Sotto, Chiaramonte Gulfi, Ragusa, Sicily, Italy.

**Altitude** 280 and 290 metres a.s.l.

**Type of soil** prevalence of Mediterranean red sands with limestone and clays.

**Type of cultivation** Low trained on wires system, spur pruned cordon

**Plant density** vines / ha 4,000

**Rendering per hectare** 6000 Kg

**Climate** Mediterranean with hot, dry, windy summers with a good diurnal temperature variation and mild winters

**Ripening and harvesting** End of August,

**Aging** 6 months in stainless steel tanks

**Refing** 3 months aging in the bottle

**Organoleptic properties colour** limpid, yellow with pinkish tints.

**Aroma** intense, complex, fruity, floreal

**Taste** with gratifying crispness, complex, dry, well balanced, fresh, intense, a nice aromatic persistence and fruity.

**Alcohol content** 12,5%

**Temperature of service** 11 - 12 °C

*It pairs with appetizers, fresh cheese, sliced cold pork meat, vegetables, salads, fish, shell-fish, sushi and sashimi.*





D.O.C. Vittoria *Frappato*



**Grape varieties** Frappato in purity

**Production area** C.da Fegotto di Sotto, Chiaramonte Gulfi , Sicily, Italy.

**Altitude** 280 metres a.s.l.

**Type of soil** prevalence of Mediterranean red sands with limestone and clays

**Type of cultivation** Low trained on wires system, spur pruned cordon

**Plant density** vines / ha 4,000

**Rendering per hectare** 6000 Kg

**Climate** Mediterranean with hot, dry, windy summers with a good diurnal temperature variation and mild winters

**Ripening and harvesting** early days of September, manual harvesting

**Aging** 9 months in stainless steel tanks

**Refing** 3 months aging in the bottle

**Organoleptic properties colour** colour bright garnet cherry red colour

**Aroma** dried red fruit, spicy (liquorice), mineral character (graphite) Taste with good tannins, gratifying crispness, full-bodied, well-balanced, dry and fruity

**Alcohol content** 13%

**Temperature of service** 14 - 15 °C

*Frappato*







## D.O.C.G. Cerasuolo di Vittoria

*Don Vicè*



**Grape varieties** Nero d'Avola and Frappato

**Production area** C.da Biviere and C.da Fegotto di Sotto, Chiaramonte Gulfi , Sicily, Italy.

**Altitude** 290 and 280 metres a.s.l.

**Type of soil** prevalence of Mediterranean red sands with limestone and clays.

**Type of cultivation** Low trained on wires system, spur pruned cordon

**Plant density** vines / ha 4,000

**Rendering per hectare** 6000 Kg

**Climate** Mediterranean with hot, dry, windy summers with a good diurnal temperature variation and mild winters

**Ripening and harvesting** End of September and early days of October, manual harvesting

**Aging** 9 months in stainless steel tanks

**Refing** 6 months aging in the bottle

**Organoleptic properties** colour bright garnet cherry red colour

**Aroma** intense red fruit, spicy (liquorice and cinnamon), mineral character (graphite)

**Taste** with good tannins, gratifying crispness, full-bodied, well-balanced, dry and fruity.

**Alcohol content** 13,5 %

**Temperature of service** 16 - 18 °C

*It pairs with appetizers, mature and spicy cheeses, elaborated first courses, red meat (roast meat), game, mushrooms and lamb.*

*Cerasuolo di Vittoria wine is an Italian D.O.C.G wine and the very first of Sicily. It is a wine of ancient tradition, whose peculiar taste is a perfect balance between kindness and strength given by the blend of the two wines.*

*Don Vicè*

## D.O.C. Vittoria

*Nero D'Avola*



**Grape varieties** Nero d'Avola in purity

**Production area** C.da Biviere and C.da Fegotto di Sotto, Chiaramonte Gul, Sicily, Italy.

**Altitude** 290 metres a.s.l.

**Type of soil** prevalence of Mediterranean red sands with limestone and clays.

**Type of cultivation** Low trained on wires system, spur pruned cordon

**Plant density** vines / ha 4,000

**Rendering per hectare** 6500 Kg

**Climate** Mediterranean with hot, dry, windy summers with a good diurnal temperature variation and mild winters

**Ripening and harvesting** October, manual harvesting

**Aging** 9 months aging in the bottle

**Refing** 6 months aging in the bottle

**Organoleptic properties colour** intense cherry red colour

**Aroma** dried red fruit, spicy (liquorice), mineral character (graphite)

**Taste** with good tannins, full-bodied, well balanced and fruity

**Alcohol content** 14%

**Temperature of service** 16 - 18 °C

*It pairs with appetizers, mature cheese, Ragusano DOP cheese, cold meats, red and white meats, pig. Nero D'Avola red grapes , also called “Calabrese”, are a very old Sicilian grape variety. It has always been grown on hillsides of the Hyblaean Mountains in the province of Ragusa. The second name attributed to it, that is to say “Calabrese”, is nothing but an Italianization of a word in Sicilian dialect, “Calaurisi”, which is composed of two words, “cala” (a Sicilian word to refer to grapes) and “aurisi” (a Sicilian word which stands for the Italian “Avolese” and it means “from Avola”).*





## D.O.C. Sicilia *Syrah*



**Grape varieties** Syrah in purity.

**Production area** Eastern Sicily, Italy.

**Altitude** 200 metres a.s.l.

**Type of soil** prevalence of Mediterranean red sands.

**Type of cultivation** Low trained on wires system, spur pruned cordon

**Plant density** vines / ha 4,500

**Rendering per hectare** 6000 Kg

**Climate** Mediterranean with hot, dry, windy summers with a good diurnal temperature variation and mild winters

**Ripening and harvesting** End of September,

**Aging** 9 months in stainless steel tanks

**Refing** 3 months aging in the bottle

**Organoleptic properties colour** Limpid, intense red ruby with a good consistency.

**Aroma** intense, complex, fruity (red berries), spicy, with hints of chocolate.

**Taste** rich, velvety and warm, a nice aromatic persistence and fruity.

**Alcohol content** 13,5%

**Temperature of service** 15 - 16 °C

*It pairs with meat, cheese and sliced cold pork meat.*

*Syrah*

*Don Vicè*

## D.O.C.G. Cerasuolo di Vittoria Classico *Don Vicè*



**Grape varieties** Nero d'Avola and Frappato

**Production area** C.da Biviere and C.da Fegotto di Sotto, Chiaramonte Gulfi , Sicily, Italy.

**Altitude** 290 and 280 metres a.s.l.

**Type of soil** prevalence of Mediterranean red sands with limestone and clays.

**Type of cultivation** Low trained on wires system spur pruned cordon

**Plant density** vines / ha 4,000

**Rendering per hectare** 6000 Kg

**Climate** Mediterranean with hot, dry, windy summers with a good diurnal temperature variation and mild winters

**Ripening and harvesting** End of September and early days of October, manual harvesting

**Aging** 18 months, Nero d'Avola in wood and Frappato in stainless steel tanks

**Refing** 6 months aging in the bottle

**Organoleptic properties colour** bright garnet cherry red colour

**Aroma** intense red fruit, spicy (liquorice and cinnamon), mineral character (graphite)

**Taste** with good tannins, gratifying crispness, full-bodied, well-balanced, dry and fruity.

**Alcohol content** 14%

**Temperature of service** 16 - 18 °C

*It pairs with appetizers, mature and spicy cheeses, elaborated first courses, red meat (roast meat), game, mushrooms and lamb.*

*Cerasuolo di Vittoria wine is an Italian DOCG wine and the very first of Sicily. It is a wine of ancient tradition, whose peculiar taste is a perfect balance between kindness and strength given by the blend of the two wines.*





Č





GURRIERI

Azienda Agricola  
Battaglia Graziella  
Comiso (Rg) SICILIA- ITALIA  
[www.gurrieri.net](http://www.gurrieri.net)  
[info@gurrieri.net](mailto:info@gurrieri.net)

 *Seguici su facebook*