



GURRIERI

*Passione ed emozioni, impegno, cura, qualità:
tutto questo nelle nostre uve e nei nostri vini.*

Cerasuolo di Vittoria D.O.C.G.

DESCRIPTION

Cerasuolo di Vittoria, the only DOCG in Sicily, is a wine that stems from an antique tradition. Its peculiar taste is a perfect balance between the delicacy and the strength coming from the combination of the two varieties that create it.

PRODUCTION AREA

The grapes are grown in Biviere and Fegotto districts in Chiaramonte Gulfi (RG), Sicily

ALTITUDE

300 m above sea level

CLIMATE

Temperate climate characterized by mild winters and dry summers with strong temperature variations between day and night.

DENOMINATION

Cerasuolo di Vittoria DOCG

TYPE OF SOIL

Medium-textured soil, partly sandy (Frappato) and partly limestone and silica (Nero d'Avola) interspersed with clay layers.

GRAPE VARIETIES

60% Nero d'Avola 40% Frappato

CULTIVATION SYSTEM

Counter-espalier, 4.500 vines/ha

YIELD PER ACRE

8000 kg

HARVEST

Manual harvesting in small crates in the first ten days of October at perfect technological and polyphenolic maturity.

MATURATION

Alcoholic fermentation carried out at controlled temperature of 22 – 26 grades with 20 days of skin maceration. Malolactic fermentation is followed by 9 months of maturation in steel.

AGING

At least 6 months of aging in bottle.

ALCOHOL CONTENT

13,5%

ANNUAL AVERAGE PRODUCTION

4000 bottles.

COLOR

Ruby red.

NOSE

Ripe fruits, marasca cherry, aromatic herbs, sage, eucalyptus, spices.

PALATE

Fresh, medium tannins, medium-bodied, long.

PAIRINGS

Appetizers, seasoned and spicy cheeses, elaborate first courses, red meat (roast meat), venison, mushrooms, lamb.

SERVING TEMPERATURE

16-18 °C



www.gurrieri.net

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RACCOLTA DIFFERENZIATA: VERIFICARE LE
DISPOSIZIONI DEL COMUNE DI APPARTENENZA
CAPSULA C/ALU 90 TAPPO PP5+7 BOTTIGLIA GL 71
ALLUMINIO PLASTICA VETRO



IT BIO 006
AGRICOLTURA ITALIA

