

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



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

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.

DENOMINATION

DOCG Cerasuolo di Vittoria Classico.

PRODUCTION AREA

The grapes are grown in Biviere district in Chiaramonte Gulfi (RG), Sicily.

ALTITUDE

300 and 320 m above sea level.

CLIMATE

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

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.

YELD PER ACRE

7000 kg

HARVEST

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

MATURATION

Pre-fermentation maceration for 48 hours. Alcoholic fermentation carried out at controlled temperature of 22 – 26 grades with 20 days of skin maceration. Malolactic fermentation is followed by 18 months of maturation, partly in tonneaux, partly in steel.

AGING

At least 12 months of aging in bottle.

ALCOHOL CONTENT

14%

ANNUAL AVERAGE PRODUCTION

2000 bottles.

COLOR

Ruby red with garnet reflections, limpid.

NOSI

Complex and elegant, with notes of ripe fruits, marasca cherry, aromatic herbs, sage, eucalyptus, black pepper, star anise and licorice.

PALATI

Full, soft, round with velvety tannins, quite tasty, very persistent, very long. Perfect balance between freshness and tannins.

PAIRINGS

Seasoned cheeses, first courses, red meat, venison.

SERVING TEMPERATURE

16-18 °C



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