



*Passion and emotions, care, quality:  
all this in our grapes and in our wines*



[www.gurrieri.net](http://www.gurrieri.net)





# La storia

The history of Gurrieri borns from a family passion , in the scenery of Sicilian viticulture. Giovanni and Angela, born and raised with the agricultural and peasant passion of father Vincenzo and mother Graziella who have been producing grapes for fifty years, continue the family tradition and decide to produce grapes, wine and oil in Sicily, in Chiaramonte Gulfi, in the province of Ragusa. The dream of making a Sicilian wine, which represents the identity of the territory of birth, begins in 2010 with the first bottling.

We are in the countryside of the Iblei Mountains, in the fertile Val di Noto, in the area of Cerasuolo di Vittoria, the only Sicilian DOCG. After years of tradition and cultivation to produce wine and oil for family use, Giovanni starts a modern wine production from the 3.2 hectares of land in the Chiaramonte Gulfi and Mazzarrone countryside and, by rationalizing the areas most suited to the wine production of the district, rents 3 hectares in Chiaramonte Gulfi.

The family agricultural tradition becomes a niche business activity, to produce wines of great value, capable of respecting the land of origin and enhancing it through its best fruits. For each label, small quantities are produced: about 3000 bottles. This is how the Gurrieri "collection" was born. It becomes the reflection of the agricultural and rural vocation of the Ragusa area.

Nowadays the family works jointly to produce Sicilian DOCG and IGT wines, cultivates organically and enhances native grape varieties such as Nero d'Avola, Frappato, Grillo and an international grape variety, the Syrah, well adapted to Sicilian soil and climate. Dad Vincenzo, Don Vicè, to whom some wines are dedicated, continues his work in the vineyard as a tireless and passionate worker. Mom Graziella is involved in the administrative part of the company and takes care of the family. Her sons dedicate to her the Classic Method Sparkling Wine from Nero d'Avola and Frappato grapes vinified in white, which is called "Donna Grazia".

The wines tell the unchanged beauty of the rural tradition in the uncontaminated nature of the Iblei Mountains. In the vineyards, grown organically and with respect for the land, the rows follow the slopes of a clayey reflections soil, a natural "paradise" for the vine and the white stone walls that enrich the landscape. Soils of calcareous origin give richness and complexity. The ventilated Mediterranean climate, here characterized by important temperature excursions, contributes to give the product strength, vigor, aromas and unique flavors.





## I vitigni

The winery obtains from the cultivation of the fine native grapes Nero d'Avola and Frappato both the Nero d'Avola and the Frappato in purity, the D.O.C.G. Cerasuolo di Vittoria Classico and the Donna Grazia (vinified in rosè and in white and made with the Classic Method).

Nero d'Avola, also known as Calabrese, is an ancient Sicilian grape variety which has always been cultivated in the rolling hills of the Iblei Mountains, in the province of Ragusa.

Frappato, a Vittoria area native grape variety, is grown with measured yields to offer particularly sweet and fine tannins. The Frappato vinified in purity gives a wine of great persuasiveness, with fruity aromas that offer the ideal complement to the greater strength of Nero d'Avola, increasing its complexity and making the Don Vicè and the Donna Grazia harmonious .

The Cerasuolo di Vittoria, the first and currently the only Sicilian DOCG wine, is a red wine with a strong and ancient tradition and owes its identity to the combination of the strength of Nero d'Avola and the kindness of Frappato that makes it a dry, full bodied, round, pleasantly fragrant and elegant wine.

The wines are born from the meticulous selection of grapes, grown without the use of chemical products, harvested by hand in two times to obtain the maximum result from different maturations, transported in small boxes to avoid mistreating the grapes, chilled, softly crushed and vinified (with long maceration for the reds) in tanks with temperature control systems.

After the malolactic conversion, the wine is decanted in wooden barrels or steel tanks where it matures; after bottling, there is a period of bottle aging, necessary to fully express the potential.

The Gurrieri wines delight the palate with their envelopment, their character and their harmony. Moreover, the flavor and the elegance distinguish them.

La Storia

# HIC EST XXII



**Production area:** C.da Ponte, Chiaramonte Gulfi, Ragusa, Sicily, Italy.

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

**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

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

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

**Rendering per hectare** 9000 Kg

**Ripening and harvesting** End of August,

**Aging** 9 months in stainless steel tanks

**Refing** 22 months aging on the lees in the bottle

**Alcohol content** 12,5 %

**Bottles:** 1.200 bottles

**Color:** Deep lemon, fine bubbles

**Nose:** elegant and complex with brioche, yellow fruits, red fruits, rose citrus fruit and flowers.

**Palate:** good freshness, fragrance, well bodied. Rich, crispy and long with good acidity.

**Temperature of service** 6 - 8 °C

*It pairs with appetizers, shellfish, raw fish*

HIC EST XXII

## Donna Grazia Spumante



**Production area** C.da Ponte, Chiaramonte Gulfi (Rg), Sicily

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

**Altitude** 300 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

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

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

**Rendering per hectare** 9000 Kg

**Ripening and harvesting** End of August,

**Aging** 8 months in stainless steel tanks

**Refing** 11 months aging on the lees in the bottle

**Alcohol content** 12 %

**Bottles:** 1.200 bottles

**Color:** deep lemon, fine bubbles

**Nose:** flowers scents, yellow fruits, red fruits, citrus, bread crust.

**Palate:** freshness, fragrance. Well bodied with high acidity and long finish.

**Temperature of service** 6 - 8 °C

*It pairs with appetizers, shellfish, raw fish*



## Donna Grazia Frizzante



**Production area** C.da Ponte, Chiaramonte Gulfi, Sicily, Italy

**Altitude** 300 metres a.s.l.

**Variety of grapes** Nero d'Avola and Frappato made into white wine

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

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

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

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

**Rendering per hectare** 9000 Kg

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

**Aging** 6 months in stainless steel tanks

**Refining** The wine, according to Martinotti method, is placed on the lees for approximately 1 month at a temperature of 18°C in pressure tanks

**Alcohol content:** 12%

**Bottles:** 3.000 bottles

**Color:** pale lemon green, fine bubbles

**Nose:** intense, fruits and flowers scents

**Palate:** light, fresh, fruity and long.

**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

# Donna Grazia



**Production area** C.da Ponte, Chiaramonte Gulfi, Sicily, Italy

**Altitude** 300 metres a.s.l.

**Variety of grapes** Nero d'Avola and Frappato made into white wine

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

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

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

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

**Rendering per hectare** 9000 Kg

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

**Aging** 6 months in stainless steel tanks

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

**Bottles:** 3.000 bottles

**Temperature of service** 8 -10 °C

**Color:** pale lemon green

**Nose:** intense with flowers, citrus, aromatic herbs.

**Palate:** fresh, balanced, long, medium bodied, salty

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





## Donna Grazia Rosato



**Production area** C.da Ponte, Chiamonte Gulfi, Ragusa, Sicily, Italy.

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

**Altitude** 300 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

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

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

**Rendering per hectare** 8000 Kg

**Ripening and harvesting** End of August,

**Aging** 6 months in stainless steel tanks

**Refing** 3 months aging in the bottle

**Alcohol content** 13%

**Bottles:** 2.500 bottles

**Color:** deep pink

**Nose:** intense with flowers, cherry, raspberry, aromatic herbs, spices and cinnamon.

**Palate:** fresh, intense, long and balanced. Medium bodied, very salty.

**Temperature of service** 11 - 12 °C

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

Donna  
Grazia

## Grillo



**Production area** C.da Mazzarrone, Mazzarrone, (CT), Sicily

**Grape varieties** Grillo in purity

**Altitude** 260 metres a.s.l.

**Type of soil** Prevalence of Mediterranean gray clays with with small river stones.

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

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

**Plant density** vines / ha 4.500

**Rendering per hectare** 8000 Kg

**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%

**Bottles:** 3.500 bottles

**Color:** pale lemon

**Nose:** intense smells of flowers, citrus fruit. Erbaceus and smoky scents

**Palate:** fresh, balanced, intense and long sip. Medium bodied with acidity, savoury and smoothness

**Temperature of service** 8 - 10 °C

*It pairs with fish.*

Grillo





## Frappato



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

**Grape varieties** Frappato in purity

**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

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

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

**Rendering per hectare** 8000 Kg

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

**Aging** 6 months in stainless steel tanks

**Refing** 3 months aging in the bottle

**Alcohol content** 13%

**Bottles:** 7.000 bottles

**Color:** medium purple

**Nose:** cherry, raspberry, rose, white pepper.

**Palate:** light, fresh, salty and balanced.

**Temperature of service** 14 - 15 °C

*It pairs with appetizers, cheese, sliced cold pork meat, vegetables, salads, mediterranean dishes*

Frappato





## Cerasuolo



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

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

**Grape varieties** Nero d'Avola (60%) and Frappato (40%)

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

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

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

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

**Rendering per hectare** 8000 Kg

**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

**Alcohol content** 13,5 %

**Bottles:** 4.000

**Color:** medium ruby red

**Nose:** elegant with ripe fruits: cherry, morello cherry, aromatic herbs, sage, heucaliptus, spices.

**Palate:** Fresh, medium tannins, medium bodied, long.

**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.*

Don Vico

# Nero D'Avola



**Production area** C.da Biviere and C.da Ponte, Chiaramonte Gulfi, Sicily, Italy.

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

**Altitude** 290 – 300 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

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

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

**Rendering per hectare** 8.000 Kg

**Ripening and harvesting** October, manual harvesting

**Aging** 9 months aging in the bottle

**Refing** 6 months aging in the bottle

**Alcohol content** 13,5%

**Bottles:** 3.000 bottles

**Color:** deep ruby

**Nose:** complex and elegant. Scents of cherry, blackberry, red currant, orange peel, aromatic herbs, black pepper.

**Palate:** Dry, medium acidity and balaced. Full bodied, long with a salty finish.

**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").*



# Syrah



**Production area** C.da Mazzarrone, Mazzarrone (CT) Sicily, Italy.

**Grape varieties** Syrah in purity.

**Altitude** 260 metres a.s.l.

**Type of soil** prevalence of Mediterranean gray clays with with small river stones.

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

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

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

**Rendering per hectare** 8000 Kg

**Ripening and harvesting** End of September,

**Aging** 9 months in stainless steel tanks

**Refing** 9 months aging in the bottle

**Alcohol content** 14 %

**Bottles:** 3.000 bottles

**Colour:** deep ruby

**Nose:** complex smells of ripe red and black fruits: cherry, blackberry, blueberry, red currant, spices, black pepper, smoky and herbal scents

**Palate:** Fresh, sweet, bodied and long. Thin tannins.

**Temperature of service** 15 - 16 °C

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

Syrah

Don Vicè



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

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

**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

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

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

**Rendering per hectare** 7000 Kg

**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 and in oak

**Refing** 6 months aging in the bottle

**Alcohol content** 14%

**Bottles:** 2.500

**Color:** medium ruby red

**Nose:** complex and elegant with ripe fruits, dried red flowers, aromatic herbs, heucaliptus, black pepper.

**Palate:** smooth with velvet tannins. Salty and very long

**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.*

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## Extra Virgin Olive Oil



**Production area** Hyblaean Mountains, Sicily, Italy

**Altitude** 80-450 metres a.s.l.

Secular olive groves, located on the southern slopes of the hills at the foot of the Hyblaean Mountains.

**Variety** 100% Tonda Iblea olives

**Harvesting method** "Brucatura a mano" – the olives are harvested by hand, the best in terms of the quality of oil produced, because both the olives and the twigs are not damaged. A small rake is used to comb along the stems, which pulls the olives off so that they fall into the nets spread out below

**Harvesting** From October 1st until November 10th

**Extraction method** Cold-pressing through two phases continuous cycle.

**Colour** green, veiled due to natural decantation

**Nose** Fresh and a fruitiness that ranges from medium-intense to intense with interesting notes of green tomato and fresh herbs

**Palate** full-bodied with a well-balanced bitterness and spiciness, presence of herbaceous notes, interesting aroma of green tomato typical of the variety Tonda Iblea olive

It is a perfect companion for meats, grilled fish, vegetable soups, pulses soups and salads, bruschetta, grilled vegetables

**Packaging** 12 bottles of 0.25 litres, 6 bottles of 0.50 litres



Olio d'Oliva



GURRIERI

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