



## CERASUOLO DI VITTORIA

Sicilia, Italy

Gulfi

[www.gulfi.it](http://www.gulfi.it)

### Method & Production

Vineyards dedicated to Cerasuolo di Vittoria, the grapes for this wine come from Vigna Catania, Vigna Patria and Vigna Coste. A classic blend of Nero d'Avola and Frappato di Vittoria, which were replanted by Gulfi and trained according to the traditional Alberello system. The Nero d'Avola is harvested at the end of September and Frappato in the first week of October. The two varieties are fermented separately, with a short maceration on the skins. After fermentation, the wines are blended and bottled after two months.

### Tasting Notes

"The 2019 Cerasuolo di Vittoria is lifted, presenting a pure display of sweet violets, black cherries and hints of wet stone. It impresses further with silky textures that envelop the palate in bright red and blue fruits, along with a refreshing wave of juicy acidity. Hints of spiced orange and inner florals linger long through the lightly structured finale. This is an equal-parts blend of Nero d'Avola and Frappato that is aimed at immediate satisfaction, but in a nicely balanced style." **90 points, Eric Guido, Vinous (June 2021)**

### Food Matching

Tuna steak

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
GU0724	Cerasuolo di Vittoria	Frappato di Vittoria: 50% Nero D'Avola: 50%	2024	13.5%	Cork	6x0.75lt	No	No	No	No