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# GULFI CERASUOLO DI VITTORIA DOCG 2016

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## Tasting Notes

An elegant, cherry red with light violet hints, it has a bouquet of red fruits, peach and marasca with flower notes. On the palate, it is harmonious and balanced.

## Winemaker Vinification Notes

Nero d'Avola is harvested at the end of September and Frappato during the first week of October. They start fermentation separately, with a short maceration on their skins at a controlled temperature. They are blended at the end of the alcoholic fermentation and aged for about 7 months on their lees in stainless steel tanks.

## Wine Information

<b>Country:</b>	Italy
<b>Region:</b>	Sicily
<b>Winemaker:</b>	Salvo Foti
<b>Grape:</b>	50% Nero d'Avola, 50% Frappato
<b>Alcohol:</b>	13.5%
<b>Total Acidity:</b>	5.60g/L
<b>pH:</b>	3.48
<b>Closure:</b>	Cork
<b>Bottle Size:</b>	75cl
<b>Case Size:</b>	6 Bottles per pack

## Awards

2015 - 17 Points - Jancis Robinson
2014 - 92+ Points - Antonio Galloni
2010 - 2 Red Glasses - Gambero Rosso