



GUCCIONE
AZIENDA AGRICOLA

UNFILTERED WINES, PRODUCED IN HARMONY BETWEEN MAN AND NATURE



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My Story



Our family tradition in winemaking goes all the way back to my great grand father. Today I cultivate the same land that has been passed down through generations.

Even if Cerasa is on the same territory as the DOC Monreale I have chosen to not be a part of it. Instead I am associated with La Renaissance Des Appellations which goal is to bring back the true morals of the appellations by bringing together biodynamic producers from all over the world. My wines are considered as a guideline of the expression of the local terroir even if some of them are not classified as DOC or IGT.

The winery is located between San Cipirello and Piana Degli Albanesi in the district of Monreale about 500m above sea level.

All wines are certified organic and biodynamic. The total extension of the vineyard is 6 Ha. With the following grape varieties.

Trebbiano (Grown in Cerasa from the early 1400)

Cataratto (Extralucido, a more delicate variety and rare variety)

Perricone (Forgotten grape which was generally only used for blending purposes)

Nerello Mascalese (Mostly grown around Mount Etna but also native to Cerasa)

The remaining 4Ha are mainly pasture for the horses as well as crop rotation.

We follow all the principles of biodynamic agriculture and it's way of living. We do not use any external agents other than the grapes when making the wine except a tiny amount of sulphites added before bottling.

It is of great importance that the wine reflects its terroir in as genuine and sincere way possible for the final consumer.



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Disciplinary procedure & policy

In the vineyard:

- Dedication and care for the conservation of the land to maximize vitality.
- Exclusive use of natural fertilizers and composites that sustain micro bacterial life of the soil.
- Exclusively natural remedies for tackling diseases, following BIO regulation standards.
- All kind of chemical compounds are strictly prohibited.
- Total ban of GMO produced vines
- Selection Massale in order to respect and increase the bio diversity of the vineyard.
- Manual harvest in one or more stages

In the wine cellar:

- Respect of the natural expression of the wine
- Only spontaneous fermentations
- No enzymes, supplements or other additives added.
- No cryo-extraction, deacidification or any form of super concentration (evaporation, reverse osmosis, etc.).
- No modification of the natural balance of the must or the wine
- No form of acidification or added sugars
- No clarification, No sterile filtration
- Only 30mg/l of So2 added before bottling
- Exclusion of any kind of laboratory created yeast strains
- Exclusion of all kinds of flavorants (Powdered tannins, wood chips, etc).

 LA RENAISSANCE
DES APPELLATIONS - ITALIA





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T

100% Trebbiano, Often associated with regions such as Abruzzo or Tuscany even if it has been cultivated in and around Cerasa since the 1400. Thanks to it's vinification in stainless steel it has great structure and finesse without excessive stoutness and aromas.



GRAPE VARIETY:

100% Trebbiano

GEOGRAPHICAL LOCATION & ALTITUDE:

480m a.s.l. In Contrada Cerasa situated in the Monreale municipality between San Cipirello and Piana degli Albanesi

VINEYARD EXTENSION, TRAINING SYSTEM AND PRUNING SYSTEM:

3.8 Ha, east west exposure, (Pergola/Tendone) Guyot pruning

TYPE OF SOIL:

13% Sand, 29% Lime, 58% Clay

YEAR OF PLANTING:

1987

VINE DENSITY PER HECTARE:

1100 per Ha

WEATHER PATTERN:

Mild and rainy winter, spring and summer with low rainfall. Broad 24-hour temperature variation during the ripening of the grapes.

YIELD PER HECTARE:

4.5 tons

HARVEST:

Harvested by hand in 20kg cases in the beginning of september

VINIFICAZIONE:

Fermentation on indigenous yeasts in big stainless steel tanks and consequent aging in the same containers

ALCOHOL CONTENT:

13% Vol.

SERVING TEMPERATURE:

12 - 16 °C

VINTAGE:

2019

AMOUNT OF BOTTLES PRODUCED

Approx. 8000



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C

100% Cataratto, Classic white variety from Sicily with refined character and finesse. It's an elegant grape with a firm but not imposing character, delicate aroma and compelling presence of scents.



GRAPE VARIETY:

100% Cataratto

GEOGRAPHICAL LOCATION & ALTITUDE:

480m a.s.l. In Contrada Cerasa situated in the Monreale municipality between San Cipirello and Piana degli Albanesi

VINEYARD EXTENSION, TRAINING SYSTEM AND PRUNING SYSTEM:

1 Ha, east west exposure, Single cordon cane

TYPE OF SOIL:

15% Sand, 19% Lime, 66% Clay

YEAR OF PLANTING:

2005

VINE DENSITY PER HECTARE:

4000 per Ha

WEATHER PATTERN:

Mild and rainy winter, spring and summer with low rainfall. Broad 24-hour temperature variation during the ripening of the grapes.

YIELD PER HECTARE:

4.5 tons

HARVEST:

Harvested by hand in 20kg cases in the beginning of september

VINIFICAZIONE:

Fermentation on indigenous yeasts in big stainless steel tanks and consequent aging in the same containers

ALCOHOL CONTENT:

13,5% Vol.

SERVING TEMPERATURE:

12 - 16 °C

VINTAGE:

2019

AMOUNT OF BOTTLES PRODUCED

Approx. 4000



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Bianco di Cerasa (BC)

50% Trebbiano – 50% Cataratto, Still to this day 20% of Trebbiano grapes are included in the Cataratto vineyards. Every appellation correspond to a certain blend of varieties, Bianco di Cerasa re-purposes this antique tradition of Cerasa.



GRAPE VARIETY:

50% Trebbiano 50% Cataratto

GEOGRAPHICAL LOCATION & ALTITUDE:

480m a.s.l. In Contrada Cerasa situated in the Monreale municipality between San Cipirello and Piana degli Albanesi

VINEYARD EXTENSION, TRAINING SYSTEM AND PRUNING SYSTEM:

East west exposure

3.8 Ha Trebbiano (Pergola/Tendone) Guyot pruning

1 Ha Cataratto Single cordon cane

TYPE OF SOIL:

15% Sand, 19% Lime, 66% Clay (Cataratto)

13% Sand, 29% Lime, 58% Clay (Trebbiano)

YEAR OF PLANTING:

1987 (Trebbiano) and 2005 (Cataratto)

VINE DENSITY PER HECTARE:

1100 per Ha (Trebbiano) and 4000 per Ha (Cataratto)

WEATHER PATTERN:

Mild and rainy winter, spring and summer with low rainfall.

Broad 24-hour temperature variation during the ripening of the grapes.

YIELD PER HECTARE:

4.5 tons

HARVEST:

Harvested by hand in 20kg cases in the second half of september

VINIFICAZIONE:

Fermentation on indigenous yeasts in big stainless steel tanks and consequent aging in the same containers

ALCOHOL CONTENT:

13% Vol.

SERVING TEMPERATURE:

12 - 16 °C

VINTAGE:

2018

AMOUNT OF BOTTLES PRODUCED

Approx. 3000



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19|20

1920

Cuvée of Trebbiano 2019 and 2020, The assembly of the 2020 must on the 2019 wine re-proposes the Trebbiano with a breeze of freshness and sapidity that in the mouth results enchanting with hints of citrus and fruit. Vinified in stainless steel tanks with final aging for two years in the bottle.



GRAPE VARIETY:

50% Trebbiano 2019 50% Trebbiano 2020

GEOGRAPHICAL LOCATION & ALTITUDE:

480m a.s.l. In Contrada Cerasa situated in the Monreale municipality between San Cipirello and Piana degli Albanesi

VINEYARD EXTENSION, TRAINING SYSTEM AND PRUNING SYSTEM:

3,8 Ha, east west exposure, (Tendone) with Guyot pruning

TYPE OF SOIL:

13% Sand, 29% Lime, 58% Clay

YEAR OF PLANTING:

1987

VINE DENSITY PER HECTARE:

1100 per Ha

WEATHER PATTERN:

Mild and rainy winter, spring and summer with low rainfall..
Broad 24-hour temperature variation during the ripening of the grapes.

YIELD PER HECTARE:

4.5 tons

HARVEST:

Harvested by hand in 20kg cases in the second half of september

VINIFICAZIONE:

Fermentation on indigenous yeasts in big stainless steel tanks and consequent aging in the same containers

ALCOHOL CONTENT:

12,5% Vol.

SERVING TEMPERATURE:

12 - 16 °C

VINTAGE:

2015/2016

AMOUNT OF BOTTLES PRODUCED

Approx. 8000



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T12/5

100% Trebbiano 2012 vinified and aged for 5 years in 3000 litre Mittelberger artisan oak vats. (Sold out)



GRAPE VARIETY:

100% Trebbiano

GEOGRAPHICAL LOCATION & ALTITUDE:

480m a.s.l. In Contrada Cerasa situated in the Monreale municipality between San Cipirello and Piana degli Albanesi

VINEYARD EXTENSION, TRAINING SYSTEM AND PRUNING SYSTEM:

3.8 Ha, east west exposure, (Tendone) with Guyot pruning

TYPE OF SOIL:

13% Sand, 29% Lime, 58% Clay

YEAR OF PLANTING:

1987

VINE DENSITY PER HECTARE:

1100 per Ha

WEATHER PATTERN:

Mild and rainy winter, spring and summer with low rainfall. Broad 24-hour temperature variation during the ripening of the grapes.

YIELD PER HECTARE:

4.5 tons

HARVEST:

Harvested by hand in 20kg cases in the second half of september

VINIFICAZIONE:

Fermentation on indigenous yeasts in 3000l oak vat with consequent aging in the same containers

ALCOHOL CONTENT:

14% Vol.

SERVING TEMPERATURE:

12 - 16 °C

VINTAGE:

2012

AMOUNT OF BOTTLES PRODUCED

Approx. 4000



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P

100% Perricone, Native specie of western Sicily. Formerly mainly used for “Marsala rubino” or for blending purposes. When vinified by itself it is powerful yet elegant with iodized tones blended in with the more refreshing characters of the fruit.



GRAPE VARIETY:

100% Perricone

GEOGRAPHICAL LOCATION & ALTITUDE:

480m a.s.l. In Contrada Cerasa situated in the Monreale municipality between San Cipirello and Piana degli Albanesi

VINEYARD EXTENSION, TRAINING SYSTEM AND PRUNING SYSTEM:

1 Ha, east west exposure, Single cordon cane

TYPE OF SOIL:

15% Sand, 19% Lime, 66% Clay

YEAR OF PLANTING:

2005

VINE DENSITY PER HECTARE:

4000 per Ha

WEATHER PATTERN:

Mild and rainy winter, spring and summer with low rainfall. Broad 24-hour temperature variation during the ripening of the grapes.

YIELD PER HECTARE:

4.5 tons

HARVEST:

Harvested by hand in 20kg cases in the second half of september

VINIFICAZIONE:

Fermentation from indigenous yeasts on the skins during the fermentation in big stainless steel tanks. After the fermentation ends the skins are separated and the wine is aged in the same containers

ALCOHOL CONTENT:

13% Vol.

SERVING TEMPERATURE:

12 - 16 °C

VINTAGE:

2019

AMOUNT OF BOTTLES PRODUCED

Approx. 3000



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NM

100% Nerello Mascalese, Native specie from the roots of mount Etna, suitable for aging, that recalls the Pinot Noir. The shorter maceration in comparison to the Perricone helps to preserve the integrity of the fruit. It's a wine with excellent structure as well as a balanced bouquet, elegance and great expression.



GRAPE VARIETY:

100% Nerello Mascalese

GEOGRAPHICAL LOCATION & ALTITUDE:

480m a.s.l. In Contrada Cerasa situated in the Monreale municipality between San Cipirello and Piana degli Albanesi

VINEYARD EXTENSION, TRAINING SYSTEM AND PRUNING SYSTEM:

1 Ha, east west exposure, Single cordon cane

TYPE OF SOIL:

15% Sand, 19% Lime, 66% Clay

YEAR OF PLANTING:

2005

VINE DENSITY PER HECTARE:

4000 per Ha

WEATHER PATTERN:

Mild and rainy winter, spring and summer with low rainfall. Broad 24-hour temperature variation during the ripening of the grapes.

YIELD PER HECTARE:

4.5 tons

HARVEST:

Harvested by hand in 20kg cases in the beginning of september

VINIFICAZIONE:

Fermentation from indigenous yeasts on the skins during the fermentation in big stainless steel tanks. After the fermentation ends the skins are separated and the wine is aged in the same containers

ALCOHOL CONTENT:

14.50% Vol.

SERVING TEMPERATURE:

12 - 16 °C

VINTAGE:

2020

AMOUNT OF BOTTLES PRODUCED

Approx. 4000



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Rosso di Cerasa (RC)

50% Perricone - 50% Nerello Mascalese, A tradition of Cerasa brought back to life. In a wine as the Rosso di Cerasa the merging of varieties brings forth an unexpected balance between the two. The elegant tannins and finesse of the Nerello form a perfect marriage with the authority, rich color and persistence of the Perricone.

**GRAPE VARIETY:**

50% Perricone 50% Nerello Mascalese

GEOGRAPHICAL LOCATION & ALTITUDE:

480m a.s.l. In Contrada Cerasa situated in the Monreale municipality between San Cipirello and Piana degli Albanesi

VINEYARD EXTENSION, TRAINING SYSTEM AND PRUNING SYSTEM:

1 Ha, east west exposure, Single cordon cane

TYPE OF SOIL:

15% Sand, 19% Lime, 66% Clay

YEAR OF PLANTING:

2005

VINE DENSITY PER HECTARE:

4000 per Ha

WEATHER PATTERN:

Mild and rainy winter, spring and summer with low rainfall. Broad 24-hour temperature variation during the ripening of the grapes.

YIELD PER HECTARE:

4.5 tons

HARVEST:

Harvested by hand in 20kg cases in the beginning of september

VINIFICAZIONE:

Assembly and fermentation from indigenous yeasts on the skins during the fermentation in big stainless steel tanks. After the fermentation ends the skins are separated and the wine is aged in the same containers

ALCOHOL CONTENT:

13,5% Vol.

SERVING TEMPERATURE:

12 - 16 °C

VINTAGE:

2017

AMOUNT OF BOTTLES PRODUCED

Approx. 2500



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Machado

Trebbiano - Catarratto - Nerello Mascalese - Perricone in variable percentages, also called “Vendemmiale”. Was historically reserved at first for festivities, celebrations and socializing. The lightness of the Trebbiano assembled with the blend of two reds provide fresh notes of cherries, almonds and delicate tannins.



GRAPE VARIETY:

Trebbiano, Perricone and Nerello Mascalese

GEOGRAPHICAL LOCATION & ALTITUDE:

480m a.s.l. In Contrada Cerasa situated in the Monreale municipality between San Cipirello and Piana degli Albanesi

VINEYARD EXTENSION, TRAINING SYSTEM AND PRUNING SYSTEM:

*3.8 Ha (Trebbiano) (Tendone) training with Guyot pruning.
1 Ha (Nerello Mascalese, Perricone & Catarratto) east west exposure, Single cordon cane.*

TYPE OF SOIL:

15% Sand, 19% Lime, 66% Clay (Nerello Mascalese, Perricone and Catarratto)

13% Sand, 29% Lime, 58% Clay (Trebbiano)

YEAR OF PLANTING:

1987 (Trebbiano) and

2005 (Nerello Mascalese, Perricone & Catarratto)

VINE DENSITY PER HECTARE:

1100 per Ha (Trebbiano) and

4000 per Ha (Nerello Mascalese, Perricone & Catarratto)

WEATHER PATTERN:

Mild and rainy winter, spring and summer with low rainfall.

Broad 24-hour temperature variation during the ripening of the grapes.

YIELD PER HECTARE:

4.5 tons

HARVEST:

Harvested by hand in 20kg cases in the second half of september

VINIFICAZIONE:

Assembly and fermentation from indigenous yeasts on the skins during the fermentation in big stainless steel tanks. After the fermentation ends the skins are separated and the wine is aged in the same containers

ALCOHOL CONTENT:

14,5% Vol.

SERVING TEMPERATURE:

12 - 16 °C

VINTAGE:

2019

AMOUNT OF BOTTLES PRODUCED

Approx. 3000