



# GUCCIONE

AZIENDA AGRICOLA

UNFILTERED WINES, PRODUCED IN HARMONY BETWEEN MAN AND NATURE



GUCCIONE  
AZIENDA AGRICOLA

## 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 they are not classified as DOC or IGT. I am located between San Cipirello and Piana Degli Albanesi in the district of Monreale about 500m above sea level.

All products are certified organic even if I have been actively practising biodynamics since 2005.

The total extension of the vineyard is 6 Ha.

Trebbiano (grown around Cerasa from as early on as the 1400)

Cataratto (extralucido variety which is very delicate and hence rare variety) Perricone (species often unknown as it is has generally only been used for

blending purposes) Nerello Mascalese (primarily grown around Etna, excellent when put together with the Perricone) On the remaining 4Ha I grow ancient varieties of Sicilian grain, vegetables and a small pasture. I follow all the principles of biodynamic agriculture and way of living, there for I do not use any external agents other than the grapes when making my wine except a tiny amount of sulphites added when bottling. It is of great importance to me that the final product reflects the terroir in a genuine and sincere way as well as respecting my work and the consumer.

*Francesco*



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# Disciplinary procedure & policy

## In the vineyard:

- Care for the land to maximize vitality. All sorts of herbicides are banned
- Use of fertilizers and composites that sustain micro bacterial life of the soil.  
Chemical fertilizers are banned: They ruin the soil and the metabolism of the vines.
- 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 fermentation process
  - 1 – Exclusive use of indigenous yeasts.
  - 2 – All enzymes, bacteria or other additives are banned.
- Respect for the natural richness of the grapes: 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
- Exclusion of any kind of laboratory created yeast strains
- Exclusion of all kinds of flavorants (Powdered tannins, wood chips, etc: All are forbidden).

 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, (Tendone) with Guyot pruning

**TYPE OF SOIL:**

Brown color, argillaceous marl

**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:**

13% Vol.

**SERVING TEMPERATURE:**

12 - 16 °C

**VINTAGE:**

2017

**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, Cane training with Guyot pruning

**TYPE OF SOIL:**

Brown color, argillaceous marl

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

**ALCOHOL CONTENT:**

12% Vol.

**SERVING TEMPERATURE:**

12 - 16 °C

**VINTAGE:**

2017

**AMOUNT OF BOTTLES PRODUCED**

Approx. 3000



GUCCIONE  
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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. As for french wines where 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:

3.8 Ha (Trebbiano) and 1 Ha (Cataratto) , east west exposure, (Tendone) training with Guyot pruning (Trebbiano) and Cane training with Guyot pruning (Cataratto)

## TYPE OF SOIL:

Brown color, argillaceous marl

## 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:

12.50% Vol.

## SERVING TEMPERATURE:

12 - 16 °C

## VINTAGE:

2017

## AMOUNT OF BOTTLES PRODUCED

Approx. 3000





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# 1516



Cuvée of Trebbiano 2015 and 2016, The assembly with the free-run must 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 refinement for two years in the bottle.



**GRAPE VARIETY:**

50% Trebbiano 2015 50% Trebbiano 2016

**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:**

Brown color, argillaceous marl

**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:**

13% 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. Finally released after it's bottling in 2017.



**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:**

Brown color, argillaceous marl

**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, Cane training with Guyot pruning

**TYPE OF SOIL:**

Brown color, argillaceous marl

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

**ALCOHOL CONTENT:**

12.50% Vol.

**SERVING TEMPERATURE:**

12 - 16 °C

**VINTAGE:**

2017

**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, Cane training with Guyot pruning

**TYPE OF SOIL:**

Brown color, argillaceous marl

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

**ALCOHOL CONTENT:**

13.50% Vol.

**SERVING TEMPERATURE:**

12 - 16 °C

**VINTAGE:**

2017

**AMOUNT OF BOTTLES PRODUCED**

Approx. 3000



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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, Cane training with Guyot pruning

**TYPE OF SOIL:**

Brown color, argillaceous marl

**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 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:**

2017

**AMOUNT OF BOTTLES PRODUCED**

Approx. 1000





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# Machado

Trebbiano - 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) 1 Ha (Nerello Mascalese & Perricone), east west exposure, (Tendone) training with Guyot pruning (Trebbiano) and Cane training with Guyot pruning (Nerello Mascalese & Perricone)*

## TYPE OF SOIL:

*Brown color, argillaceous marl*

## YEAR OF PLANTING:

*1987 (Trebbiano) and 2005 (Nerello Mascalese & Perricone)*

## VINE DENSITY PER HECTARE:

*1100 per Ha (Trebbiano) and 4000 per Ha (Nerello Mascalese & Perricone)*

## 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 with consequent aging in tonneux*

## ALCOHOL CONTENT:

*13% Vol.*

## SERVING TEMPERATURE:

*12 - 16 °C*

## VINTAGE:

*2019*

## AMOUNT OF BOTTLES PRODUCED

*Approx. 1000*