



GUCCIONE
AZIENDA AGRICOLA

FROM THE VINE TO THE BOTTLE, LESS IS MORE
CRAFTING LOW-INTERVENTION WINES



GUCCIONE
AZIENDA AGRICOLA

The Tradition



Our family tradition in winemaking goes all the way back to my great grandfather. 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 whose 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.

TREBBIANO

Grown in Cerasa from the early 1400

CATARRATTO

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 6 Ha 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 for sulphites before the 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 organic regulated standards.
- All kind of chemical compounds are strictly prohibited.
- Total ban of GMO produced vines
- Mass selection of the vines in order to respect and increase the bio diversity of the vineyard.
- Manual harvest in one or more stages

IN THE 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).



T

Trebbiano, The timeless classic that put Guccione wines on the map. Known as one of Italy's most widely planted white grape varieties, very few know that it has been grown in our lands since the 1400s.

Raise a glass of Trebbiano and let its timeless elegance and versatile ability to reflect its terroir, mirror the spirit of the Sicilian sun and sea.

In the glass, our Trebbiano displays a radiant, straw-like hue, reminiscent of the sunlit fields and surroundings.

The wine opens to the nose with a symphony of citrus and invigorating scent of ripe lemon, zesty lime, and fresh green apple. Subtle jasmine and floral undertones, akin to the fragrant orange blossoms found in Sicilian orchards.

On the palate, the Trebbiano showcases its signature vibrancy with a well-balanced acidity. Hints of green apple, citrus zest, and a subtle minerality come to the fore, with a small amount of spices and herbs to enhance the complexity.

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 AND PRUNING SYSTEM:

3.8 Ha, east west exposure, 13% Sand, 29% Lime, 58% Clay, Tendone (Similar to pergola) with Guyot pruning

YEAR OF PLANTING:

1987

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

VINIFICATION:

Fermentation on indigenous yeasts in stainless steel with consequent aging in the same containers

ALCOHOL CONTENT:

13% Vol.

VINTAGE:

2019

AMOUNT OF BOTTLES PRODUCED

Approx. 6000



C

Catarratto, a jewel of Sicilian viticulture, thriving in the sun-drenched vineyards, it embodies the island's spirit and legacy.

It's a wine that offers a glimpse into the soul of Sicily, taking you to the heart of our vineyards.

In the glass, Our Catarratto boasts a pale straw color with hints of green, reminiscent of the lush and sparkling Mediterranean.

The wine greets the senses with a captivating bouquet of citrus and orchard fruits. You'll discover vibrant aromas of orange and grapefruit peel, and a touch of pear. Delicate floral notes, reminiscent of citrus blossoms, add an extra layer of charm.

On the palate, the Catarratto reveals its signature freshness and liveliness. It showcases a balanced acidity that beautifully incorporates the fruit flavors, offering a delightful combination of lemon zest with subtle mineral nuances, complemented by herbal hints with a slight bitterness.

GRAPE VARIETY:

100% Catarratto

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 AND PRUNING SYSTEM:

1 Ha, east west exposure, 15% Sand, 19% Lime, 66% Clay, Single crodon cane

YEAR OF PLANTING:

2005

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

VINIFICATION:

Fermentation on indigenous yeasts in 3000l Stainless steel with consequent aging in the same container

ALCOHOL CONTENT:

13.5% Vol.

VINTAGE:

2020

AMOUNT OF BOTTLES PRODUCED

Approx. 4000



BC

Our Cru of Trebbiano and Catarratto, exemplifying the pinnacle of quality in the vineyards to your glass, inviting you to explore the elegance and authenticity of our terroir, meticulously crafted from carefully selected grapes based on unique factors like soil composition, microclimate, and topography. An ideal companion for culinary pairings, elevating the dining experience and enhancing flavors, offering an opportunity to appreciate the unique expression Cerasa.

To the eye the Cerasa Bianco reveals the wine's visual splendor, with its pale straw hue.

As the wine's bouquet is unveiled, your senses will be graced with an aromatic journey that draws inspiration from the local terroir. The nose captures hints of the surrounding flora, from the wildflowers to the exotic allure of orchard fruits and green grass.

On the palate, it offers an intricate flavor profile that showcases the terroir. You'll encounter distinctive notes that range from gentle citrus, sicilian pastry with a crisp but yet elegant ending

GRAPE VARIETY:

Blend of Trebbiano & Catarratto in variable proportions

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 AND PRUNING SYSTEM:

See Trebbiano & Catarratto

YEAR OF PLANTING:

See Trebbiano & 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:

See Trebbiano & Catarratto

HARVEST:

Harvested by hand in 20kg cases throughout september

VINIFICATION:

Fermented separately on indigenous yeasts in several steel containers depending on parcel and time of harvest to be assembled before final aging at least one year in stainless steel

ALCOHOL CONTENT:

13% Vol.

VINTAGE:

2021

AMOUNT OF BOTTLES PRODUCED

Approx. 2000



19 | 20

1920 is a symphony of Trebbiano, fermented together to create a wine that is greater than the sum of its parts. It's a unique expression of craftsmanship, resulting in a cuvée that is very diverse and captivating.

In the glass it unveils a visual delight, showcasing its enchanting hues of gold

The wine's bouquet is a harmonious blend of aromas, weaving together notes of fruit, florals, and pronounced complexities with a hint of vanilla.

On the palate, it presents a refined array of flavors that showcases the contributions of each component. You'll discover a spectrum of fruit characteristics, from the zest of citrus to berries, alongside subtle herbal notes as well as a slight bitterness with hints of nuts.

GRAPE VARIETY:

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 AND PRUNING SYSTEM:

See Trebbiano

YEAR OF PLANTING:

See Trebbiano

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:

See Trebbiano

HARVEST:

Harvested by hand in 20kg cases throughout september

VINIFICATION:

With the fermentation of the 2020 on its indigenous yeasts well under way a slow and steady addition of 2019 is carried out throughout the fermentation. Upon completion the wine is put to rest in stainless steel until it is ready for bottling

ALCOHOL CONTENT:

12.50% Vol.

VINTAGE:

2019 & 2020

AMOUNT OF BOTTLES PRODUCED

Approx. 4000



Ti4

Nestled within the cool sanctuary of our cellar, time has gently embraced this remarkable Trebbiano. Aged to perfection, it unveils a symphony of elegance and complexity, embodying the artistry of time's touch. The once pristine pale straw hue now carries an amber luminance, promising a revelation of the senses.

With a gentle swirl, this aged Trebbiano imparts delicate aromas of baked apple and poached pear, harmoniously entwined with hints of toasted hazelnuts and subtle notes of vanilla and cinnamon.

On the palate, this wine offers a refined, luxurious experience. Preserving a crisp acidity, the flavors have evolved gracefully, with vibrant citrus evolving into nuanced layers of honeyed apricot and smoked salt. The subtle minerality and a touch of butterscotch impart depth and sophistication.

Our Aged Reserve Trebbiano is a testament to the enduring spirit of winemaking. It's a wine to be cherished, savored during moments of significance, or to complement the most refined of meals. It is an homage to the poetry of time, gracefully bottled for your pleasure.

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 AND PRUNING SYSTEM:

3.8 Ha, east west exposure, 13% Sand, 29% Lime, 58% Clay, (Tendone) with Guyot pruning

YEAR OF PLANTING:

1987

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

VINIFICATION:

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

ALCOHOL CONTENT:

14% Vol.

VINTAGE:

2012

AMOUNT OF BOTTLES PRODUCED

Approx. 4000



M

Machado is a celebration of the vibrant and alluring world of rosé wine. It transcends the ordinary, capturing the very essence of refined taste and the artistry of fermenting all of our grapes into one wine.

The wine's appearance is a visual masterpiece, offering a delicate and inviting shade of pink.

As you approach the glass, your senses are enveloped in a symphony of fragrances. It captivates with a harmonious blend of delicate florals, cranberries, chinotto and mandarins that hints at the wine's sublime freshness and liveliness.

On the palate, it unfolds its refined flavor profile, a tapestry of elegance and sophistication. It presents a delicate interplay of wild strawberries, kiwi, liquorice, framed by a rare minerality and an exceptional acidity

GRAPE VARIETY:

Blend of Trebbiano, Catarratto, Perricone & Nerello Mascalese in variable proportions

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 AND PRUNING SYSTEM:

Trebbiano, Catarratto, Perricone & Nerello Mascalese

YEAR OF PLANTING:

Trebbiano, Catarratto, Perricone & Nerello Mascalese

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:

Trebbiano, Catarratto, Perricone & Nerello Mascalese

HARVEST:

Harvested by hand in 20kg cases throughout september

VINIFICATION:

Assembly of the different varieties during fermentation and harvest. After the fermentation ends the skins are separated and the wine is aged in stainless steel until its ready to be bottled

ALCOHOL CONTENT:

13,50% Vol.

VINTAGE:

2020

AMOUNT OF BOTTLES PRODUCED

Approx. 2000





Perricone, Native specie of western Sicily celebrated for its distinctive character. It reflects the unique qualities of this grape, offering an exploration of its heritage.

With every sip, you embark on a journey through the heart of Sicily's vineyards, history, and flavors.

The wine's appearance is a testament to the grape's characteristics, displaying a deep, ruby-red hue, reflecting the intensity of its flavors and the Sicilian terroir from which it originates.

As you approach the glass, the nose is greeted with a complex and intriguing bouquet. It offers a harmonious nuanced blend of fruit notes, with a focus on black fruits like blackberry, complemented by subtle herbal and spicy nuances, volcanic ash and menthol.

On the palate, the Perricone unfolds its distinct flavor profile. It's a wine that embodies the heart of Sicily, delivering a symphony of dark fruit flavors, hints of Mediterranean herbs, and a gentle, earthy backbone and gentle tannins.

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 AND PRUNING SYSTEM:

1 Ha, east west exposure, 15% Sand, 19% Lime, 66% Clay, Single crodon cane

YEAR OF PLANTING:

2005

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

VINIFICATION:

Fermentation on indigenous yeasts in Stainless steel with consequent aging in the same container

ALCOHOL CONTENT:

13% Vol.

VINTAGE:

2019

AMOUNT OF BOTTLES PRODUCED

Approx. 4000



NM

Nerello Mascalese, renowned for its unique character and role in crafting exceptional wines. It embodies the soul of this indigenous grape, inviting you to delve into its heritage celebrates the allure of the Nerello Mascalese grape and the heritage it represents. It is a wine that pays homage to Sicily's rich winemaking traditions and provides a window into the unique character of this indigenous varietal.

The wine's appearance mirrors the grape's characteristics, offering a brilliant, garnet-red color that hints at the depth of its flavors

Approaching the glass, the nose is embraced by a complex and enchanting bouquet. It presents a fragrant medley of red fruits, such as red cherry and raspberry, as well as mulberries intertwined with intriguing earthy and floral notes.

On the palate, the Nerello unveils its distinct flavor profile. It's a wine that captures the essence of Sicily, delivering a vibrant array of red fruit flavors, volcanic minerality, and a refined, tannic structure.

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 AND PRUNING SYSTEM:

1 Ha, east west exposure, 15% Sand, 19% Lime, 66% Clay, Single crodon cane

YEAR OF PLANTING:

2005

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

VINIFICATION:

Fermentation on indigenous yeasts in Stainless steel with consequent aging in the same container

ALCOHOL CONTENT:

14.50% Vol.

VINTAGE:

2021

AMOUNT OF BOTTLES PRODUCED

Approx. 4000



RC

Cerasa Rosso is a testament to the craftsmanship and dedication that goes into creating this distinguished red cru. It epitomizes the finest in winemaking, capturing the essence of the Cerasa terroir offering a glimpse into the region's landscapes and history.

As you approach the glass, the nose is greeted with a captivating bouquet. It offers a harmonious blend of aromas, revealing the nuances of the specific terroir. You'll encounter fragrant notes of citrus and red fruits, complemented by subtle hints of spice

On the palate, the Cerasa unfolds its unique flavor profile, unveiling the impact of the terroir on the grapes. It offers a wide range of fruit characteristics, from the juiciness of dark berries to the vibrancy of red cherries, along with minerality and pronounced spices with gentle tannins.

GRAPE VARIETY:

Blend of Perricone & Nerello Mascalese in variable proportions

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 AND PRUNING SYSTEM:

See Perricone & Nerello Mascalese

YEAR OF PLANTING:

See Perricone & Nerello Mascalese

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:

See Perricone & Nerello Mascalese

HARVEST:

Harvested by hand in 20kg cases throughout september

VINIFICATION:

Fermented separately on indigenous yeasts in several steel containers depending on parcel and time of harvest to be assembled before final aging at least one year in stainless steel

ALCOHOL CONTENT:

13,50% Vol.

VINTAGE:

2020

AMOUNT OF BOTTLES PRODUCED

Approx. 2000



PI6

In the heart of our cellar, time has worked its magic on this exquisite Perricone. With patience as its ally, this wine has evolved into a testament of vinous artistry.

Its deep, garnet hue beckons with a promise of complexity and depth.

Upon the first swirl, rich notes of dried cherry and sun-kissed blackberry gracefully rise from the glass, mingling with hints of aged leather, cedar and spices.

On the palate, the wine unfolds like a symphony, offering a harmonious dance of flavors that have matured into perfection. The tannins still manifest their presence as well as the acidity with a lingering finish of red fruits, nuances of earth and spice that add depth and intrigue.

This Aged Perricone is a timeless embodiment of the vineyard's history, capturing the essence of each passing season. It is a wine that begs to be savored slowly, appreciating the journey it has taken from vine to bottle. Perfect for special occasions and the connoisseur's collection, this wine is an ode to the beauty of time and the craft of winemaking.

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 AND PRUNING SYSTEM:

1 Ha, east west exposure, 15% Sand, 19% Lime, 66% Clay, Single crodon cane

YEAR OF PLANTING:

2005

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

VINIFICATION:

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

ALCOHOL CONTENT:

14% Vol.

VINTAGE:

2016

AMOUNT OF BOTTLES PRODUCED

Approx. 4000

