



Named after the district where Cantine Paolini has been producing its wines every day for over 50 years. Here the Gurgò wines are born, the perfect synthesis of a journey that starts from the vineyards and always follows the path of passion, of work, of tradition. A place where the presence of a carsic basin with a below-sea-level depression welcomes the flow of water giving fertility to the land. Strictly DOC, the Gurgò wines embrace the territoriality of Grillo, Nero d'Avola and Frappato-Syrah, and the internationality of Viognier and Chardonnay. We propose a selection of this wine line.

## *Frappato-Syrah* DOC Sicilia "Gurgò"

### GRAPE VARIETIES

*Frappato 60%, Syrah 40%*

### WINEMAKING

*Pressing of the grapes is soft and alcoholic fermentation with maceration on the skins takes place at 27°C for about 11 days; after malolactic fermentation, the wine is aged for at least six months in large very fine-grained oak barrels and then moved into cement vats; the assembly takes place after aging in the barrel.*

### AGEING

*Six-eight months in bottle to develop the bouquet.*

### ANALYTIC DATA

*Alcohol content: 13.5 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Ruby red color with violet tints, fragrant, intense, spicy and complex, full of well blended fruit and vanilla touches; on the palate it is rich, full and velvety, full bodied and aromatic, with elegant and gentle tannins.*

### GASTRONOMY

*It's excellent with soups, savory pasta, meats and grilled vegetables.*

*Serving temperature 18°C*

## AVAILABLE FORMATS

*75 cl*

## AWARDS

*2016 - Decanter - Asia Wine Awards - Bronze*

*2010 - Vinalty - Diploma of Great Mention*

*2009 - Concours Mondial de Bruxelles - The Silver Medal*

*2008 - Selection of the Mayor - the 7th International Wine Competition - Silver Medal*

*2008 - Concours Mondial de Bruxelles - The Gold Medal*

*2008 - Vinalty - Diploma of Great Mention*

*2007 - Selection of the Mayor - 6th International Wine Competition - Silver Medal*

*2007 - Vinalty - Diploma Silver Medal*

