

TERRE DI GRATIA



Authentic, natural, sicilian



Terre di Gratia is a family winery in Camporeale, Belice Valley, in the core of western Sicily.

Gratia, in latin, means elegance and gentleness, the same values that **Gaspere e Rosario Triolo** put in their wines, recovering ancient varieties and cultivating their own vineyards and olive trees with the organic method, passion and the experience of a **five generation** family business.



On 10 hectares of vineyards, we produce **Sicilian organic wines** from indigenous vines and we are the first to use only **selected indigenous Sicilian yeasts**, to preserve and enhance the link between the variety and the territory. We also produce an excellent **extra virgin olive oil**, from the best olives of our olive groves

Strenghts

Certified organic production on 20 hectares, 10 of which are vineyards and 7 are olive groves
Different expressions of native varieties (Perricone and Catarratto, in particular)

Exclusive use of **selected indigenous yeasts** (unique in Sicily) for maximum identity
Good wines that are good for you: pleasant, easy but not trivial, with a reduced sulphite content, below the limit allowed for organic wines

Sustainability: organic production, solar energy processing, sugar cane fiber caps (no TCA and zero carbon footprint), low weight glass bottles

Assistance, advice and training, both direct and through the sales network



TERRE DI GRATIA



2015: 90 Pts
2016: 92 Pts
2017: 91 Pts
2018: 92 Pts
2019: 94 Pts

Annuario dei Migliori Vini Italiani



SICILY WINE AWARDS

Great Gold Medal
92,3 Pts
Best Red Wine of the
Competition



- 100% Perricone
- Harvesting period: early October
- Maceration with the skins for 15 days
- Ageing in steel
- Service temperature: 18/20°C
- Pairings: red meat, cheese



2016: 90 Pts
2017: 90 Pts
2018: 91 Pts
2019: 94 Pts

Annuario dei
Migliori Vini Italiani

Perricone, a rediscovered grape variety

Grown on a single parcel, number 170, from which our red takes its name, it has always been considered as a difficult and grumpy vine. Yet, thanks to the perfect balance with its territory of origin and cultivation techniques, we obtain soft and pleasant wines, so much so that we can also make Dama Rosa, a rosé that is not easily forgotten!



- 100% Perricone
- Harvesting period: early October
- Maceration with the skins for 15 days
- Ageing in steel
- Service temperature: 10/14°C
- Pairings: fish (10°) and meat (14°)

TERRE DI GRATIA

Catarratto, an enhanced grape variety
Also grown on a single parcel, number 27, from which our classic white takes its name, is a very versatile vine, so much so that we also use it for the production of Dama D'oro, macerated for 4 days with the skins, for unusual aromas and flavors.



Golden Ladybug Award
One of the 100
Best organic wines
in Italy



- 100% Catarratto
- Harvesting period: early September
- Maceration with the skins for 5 hours
- Ageing in steel
- Service temperature: 10/12°C
- Pairings: fish and white meat

2016: 89 Pts
2017: 87 Pts
2018: 90 Pts
2019: 90 Pts
2020: 93 Pts

Annuario dei Migliori Vini Italiani



- 100% Catarratto
- Harvesting period: mid-September
- Maceration with the skins for 4 days
- Ageing in steel
- Service temperature: 12/16°C
- Pairings: grilled fish and meat

2019: 88 Pts

Annuario dei
Migliori Vini Italiani

Catarratto, a versatile vine

Grown in its territory of origin, once used only to "give strength" to wines that required it, with experience and professionalism it also gives life to fresh and lively wines, such as Perle di Grazia, Spumante Brut Martinotti (or Charmat) Method and Biancomosso, a pleasant sparkling white wine



- 100% Catarratto
- Harvesting period: early August
- Steel vinification
- Second fermentation in steel for 45 days
- Brut (8,5 g/l of sugar)

- Serving temperature: 8/10°C
- Pairings: fish

2019: 91 Pts
Annuario dei
Migliori Vini Italiani



- 90% Catarratto – 10% Grillo
- Harvesting period: early August
- Steel vinification
- Sparkling (pressure: 1 bar max)
- Dry (<10 g/l)

- Serving temperature: 8/10°C
- Pairings: fish (fried fish, above all)

The Classics, Sicilian vines in our interpretation

Three wines from the three most popular grape varieties throughout the region: two indigenous, Nero d'Avola and Grillo, and an international, Syrah. Wines in which the imprint of our territory, with its microclimate, is more evident. Always without frills, in their identity and uniqueness, for the pleasure of enjoying a quality wine at the right price



Vini biologici



- 100% Nero d'Avola
- Harvesting period: mid-September
- Maceration with the skins for 12 days
- Ageing in steel
-
- Service temperature: 18/20°C
- Pairings: meat and cheese



- 100% Grillo
- Harvesting period: early September
- Maceration with the skins for 4 hours
- Ageing in steel
-
- Service temperature: 8/10°C
- Pairings: fish, vegetables<<<

Magnum Bottles and Gift Boxes

Our top wines are available also in Magnum size (1,5 litres) and with special, single bottle gift box

All our wines can also be packed in wood cases of 2, 3, 4 or 6 bottles:

exclusive gifts for exclusive people





L'oro di Grazia, our extra virgin olive oil
A blend of the three most popular varieties in western Sicily: Nocellara del Belice, Biancolilla and Cerasuola, cold pressed the same day of the harvest and expertly blended to obtain a balanced extra virgin olive oil, which seasons every dish well, enhancing its flavor.

Available in 500 ml bottle and in 5 liter tin or Bag-in-box





Vendemmia in Rosa

An event harvest, made by women and for women, the proceeds of which are entirely donated to projects in support of women's health and well-being.

The idea stems from the leading role that women play in our company and in our products, so much so that it inspired the Terre di Gratia brand



Let's meet in September
at Terre di Gratia

More info on our website [page](#)



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