



The elegance of Sicilian wines



Terre di Gratia is a sicilian winery located in Camporeale (near Palermo), in the core of western Sicily.

Gratia, in latin, means elegance, balance and respect, all values that Grandma Grazia imparted to her grandsons Gaspare e Rosario; the same values that we find in the organic sicilian wines Terre di Gratia.



The vineyards lay over a total area of almost 10 hectares, from 100 mts above sea level up to about 300 mts. We produce organic wines from native grape varieties and using selected indigeous yeasts only, to preserve and enhance the link between variety and *terroir*.

We also produce an excellent Extra Virgin Olive Oil from our local olive varieties.



Strengths

Certified organic production on 20 hectares, 10 of which are vineyards and 7 are olive groves Different expressions of native vines (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









Grown on a single parcel, number 170, from which our red takes its name, it has always been considered 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!



Annuario dei Migliori Vini Italiani



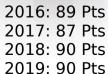
VINOBIO

Gold Ladybug Award One of the best 100 organic wines in Italy

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 from this year we also use it for the production of our Perle di Grazia Spumante Brut Metodo Martinotti (or Charmat) and for the Dama D'oro, macerated for 4 days with the skins, for unusual aromas and flavors.









2019: 88 Pts

Annuario dei Migliori Vini Italiani





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



2018: 91 Pts 2018: 91 Pts 2017: 88 Pts Annuario dei Migliori Vini Italiani



L'oro di Grazia, our extra virgin olive oil

A blend of the three most popular varieties in western Sicily: Nocellara del Belìce, 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 both in 500 ml bottle and in 5 liter tin or Bag-in-box







Azienda Agricola Gaspare Triolo

Via Principe di Camporeale, n. 19 Camporeale (PA) Sicilia, Italia

Tel. +39 0924 36337 Fax +39 0924 36337

Email: info@terredigratia.com

Sales Manager:

Gaspare Triolo

Cell. +39 328 6452411

Email: sales@terredigratia.it

www.terredigratia.com