

GIASIRA



GIASIRA







GIASIRA

GIASIRA, a choice of love!

“Water streams generous on you, like a river, you are set on the most beautiful place along the most ancient way of carob, almond, olive trees that the avidity of men has saved for you. Like a naughty little girl every day you are honoured with our care, our strenght. Noble you are as a choise of love, Noble you are because in the night you give us leaves of of stars that will twinkle in our hearts forever.

Magnificent land, sweet and wild, generous with smells, tastes, exuberant vegetation, hard to tame Alone and isolated, thanks to generous efforts and the generous hands that work on you, you are able to give us an unique and exceptional wine of rare purity in its taste, colour, form and not by chance Unique and superb wine, because superb is the position with reference to the sea, the thermal range, the quality of the rocky soil, the location of the vineyards so we arranged that they seem to have always been there.”

OUR STORY



The GIASIRA winery is located in a corner of rare Sicilian beauty.

Giovanni Boroli, a Piedmontese business man in love with Sicily, and his wife Isabella, a Venetian with a father from Siracusa, bought the estate in 2004 and began the restoration of the ancient rural farm, to make it their residence, immersed in the rural Ibleo landscape.

The GIASIRA estate extends for about 130 hectares at an altitude of 180-250 meters above sea level, stretching in the territories of Siracusa and Ragusa.

Outlined by traditional drystone walls, the GIASIRA estate is located between the UNESCO-listed towns of Noto and Modica.

The name GIASIRA, locally spelt Gisira or Gesira, comes from the word of Arabic origin that means “Island”, as they called the area where the estate is located, isolated by the deep canyons which run through the Iblean Upland.

Inside the estate, the Prainito river flows in the canyon of Cava Paradiso and there are many ancient olive and carob trees, and also almond and citrus fruit trees, which characterize the agricultural production of this part of Sicily.

Giovanni Boroli immediately understood that these calcareous soils and the climatic conditions of the territory were the right conditions to produce quality grapes.

So, starting from 2005, with the technical support of the winemaker Gianfranco Cordero, he decided to plant some traditional vines of the area: Nero d'Avola and Moscato bianco, with other native Sicilian vines such as Grillo, Catarratto and Nerello Mascalese and a small amount of international vines such as Merlot and Chardonnay.

The principles of sustainable agriculture and the respect for the environment represent the farm philosophy and the guiding thread of all GIASIRA production. The farming practices are certified as organic agriculture.

Giovanni's intuition, combined with meticulous care of the vineyards, the use of insects for integrated pest control and skilful work in the cellar, have given a production of organic wines that fully express integrity, elegance and all the love and respect we have for this corner of Sicily.



GIASIRA

THE FARM

The agricultural vocation of the territory is proven by the numerous secular trees, which represent the most important agricultural productions of eastern Sicily.

In the 130 hectares of the estate there are thousands of trees; about 3000 olive trees of local varieties and many centuries-old carob trees, over 2000 almond trees and hundreds of citrus trees.

The vineyard area of the farm is about 13 hectares, at an altitude of 250 meters above sea level.

The Mediterranean climate, the calcareous soils, the ventilation and the day-night temperature range with a meticulous daily care of the vineyards, are the prerequisites to obtain undamaged and healthy grapes.

In 2010 the winery was built inside the estate, to vinify the grapes immediately after the harvest, made by hand, and to be able to follow all phases of winemaking at controlled temperature and with the most modern oenological equipment.

In the same period a photovoltaic system was installed, making the winery energy self-sufficient.

Since 2005 all the agricultural production has been organic and certified by ICEA (Institute for Ethical and Environmental Certification). Since 2015 GIASIRA wines have been labelled as “Organic Wines”.



CLASSICA



It is a Classic Method sparkling wine, obtained from **Nerello Mascalese** grapes vinified as a Brut Rosé.

Seductive wine with great elegance and harmony.

SIC!

Spumante Metodo Classico Brut Rosato

Denomination:

IGT Terre Siciliane

Grapes:

Nerello Mascalese 100%

Certification:

Organic – IT BIO 006 D67W

Annual production:

1.000 bottles

Production area:

South-eastern Sicily, Rosolini (SR) – Contrada Ritillini

Soils and climate:

calcareous soils, at an altitude between 180 and 250 m above sea level, Mediterranean climate with significant day-night temperature ranges

Training system:

VSP (Vertical Shoot Positioning) with Guyot pruning

Planting density:

5.000 vines per hectare, with yealds of 60 q/ha

Harvesting:

manual harvest in the first half of September

Vinification:

soft crushing of the grapes, maceration few hours on the skins, vinification in stainless steel tanks at controlled temperature and re-fermentation in the bottle

Ageing:

resting on the lees for about 24 months

Alcohol content: 12% vol

Total acidity: 6,02 g/l

Ph: 3,04

Residual sugar: less than 6 g/l

First vintage: 2017

Bottle size: 0,75 l and 1,5 l

TASTING NOTES

Appereance: elegant antique pink colour with onion peel reflections and a fine and persistent pérage

Nose: pleasant note of wild strawberries, roship and delicate hints of red fruits

Palate: velvety and at the same time with marked acidity and persistence

Food pairing: A very versatile wine, to drink throughout the meal, excellent with seafood crudités, carpaccio and fish tartare or crustaceans.



CLASSIC



It is a wine made from **white Moscato grapes**, naturally dried on racks. This wine expresses all the warmth and aromas of Sicily.

AURANTIUM

Denomination:

IGT Terre Siciliane

Grapes:

Nerello Mascalese 100%

Certification:

Organic – IT BIO 006 D67W

Annual production:

1.000 bottles

Production area:

South-eastern Sicily, Rosolini (SR) – Contrada Ritillini

Soils and climate:

calcareous soils, at an altitude between 180 and 250 m above sea level, Mediterranean climate with significant day-night temperature ranges

Training system:

VSP (Vertical Shoot Positioning) with Guyot pruning

Planting density:

5.000 vines per hectare, with yealds of 60 q/ha

Harvesting:

manual harvest in the first half of September

Vinification:

soft crushing of the grapes, maceration few hours on the skins, vinification in stainless steel tanks at controlled temperature and re-fermentation in the bottle

Ageing:

resting on the lees for about 24 months

Alcohol content: 12% vol

Total acidity: 6,02 g/l

Ph: 3,04

Residual sugar: less than 6 g/l

First vintage: 2017

Bottle size: 0,75 l and 1,5 l

TASTING NOTES

Appereance: elegant antique pink colour with onion peel reflections and a fine and persistent pérlage

Nose: pleasant note of wild strawberries, roship and delicate hints of red fruits

Palate: velvety and at the same time with marked acidity and persistence

Food pairing: A very versatile wine, to drink throughout the meal, excellent with seafood crudité's, carpaccio and fish tartare or crustaceans.



GIASIRA



It is our white wine blend, obtained from a perfect balance of **white Moscato, Chardonnay and Catarratto grapes** which give it a unique character.

BIANCO

Denomination:

IGT Terre Siciliane

Grapes:

Moscato bianco, Chardonnay, Catarratto

Certification:

Organic – IT BIO 006 D67W

Annual production:

6.000 bottles

Production area:

South-eastern Sicily, Rosolini (SR) – Contrada Ritillini

Soils and climate:

calcareous soils, at an altitude between 180 and 250 m above sea level, Mediterranean climate with significant day-night temperature ranges

Training system:

VSP (Vertical Shoot Positioning) with spurred cordon pruning

Planting density:

4.500 – 5.000 vines per hectare, with yealds of 70 q/ha

Harvesting:

manual harvest in the first decade of August for Chardonnay and Moscato, followed by Catarratto

Vinification:

Off-the-skin vinification and fermentation in stainless steel temperature-controlled vats

Ageing:

maturation on fine lees in stainless steel tanks for 6 months and in bottle for 3 months

Alcohol content: 12% vol

Total acidity: 6,02 g/l

Ph: 3,04

First vintage: 2010

Bottle size: 0,75 l

TASTING NOTES

Appereance: deep yellow colour with some greenish reflections

Nose: attractive bouquet with notes of citrus and broom flowers and a delicate passion fruit aroma

Palate: savoury, mineral, with a strong acid texture, elegant and robust in character; it has an excellent persistence displaying quince and yellow peach, aftertaste of aromatic herbs

Food pairing: Excellent to drink as an aperitif and with light appetizers or unprocessed dishes



GIASIRA



It is a single variety wine obtained from **Grillo grapes**, an indigenous Sicilian grape, vinified in purity. A fresh, savory and, at the same time, intense wine as well as the character of Sicily.

GRILLO

Denomination:

DOC Sicilia

Grapes:

Grillo 100%

Certification:

Organic – IT BIO 006 D67W

Annual production:

5.000 bottles

Production area:

South-eastern Sicily, Rosolini (SR) – Contrada Ritillini

Soils and climate:

calcareous soils, at an altitude between 180 and 250 m above sea level, Mediterranean climate with significant day-night temperature ranges

Training system:

VSP (Vertical Shoot Positioning) with Guyot pruning

Planting density:

5.000 vines per hectare, with yields of 80 q/ha

Harvesting:

manual harvest in the last decade of August

Vinification:

Off-the-skin vinification after soft pressing, fermentation in stainless steel temperature-controlled vats

Ageing:

maturation on fine lees in stainless steel tanks for 6 months and in bottle for 3 months

Alcohol content: 13% vol

Total acidity: 6,66 g/l

Ph: 3,04

First vintage: 2013

Bottle size: 0,75 l

TASTING NOTES

Appearance:

straw yellow with light golden reflections

Nose:

intense bouquet with strong citrus and vegetable hints

Palate:

full taste, fresh, with good minerality and hints of cedar peel

Food pairing:

Wine to pair with first courses with seafood or vegetables, fish courses or young cheeses.



CLASSICA



It is a single variety wine made from “**Catarratto lucido**” grapes, a Sicilian indigenous grape, vinified in purity. A savory and complex wine, unforgettable like Sicily.

KERATION

Denomination:

IGT Terre Siciliane

Grapes:

Catarratto 100%

Certification:

Organic – IT BIO 006 D67W

Annual production:

5.000 bottles

Production area:

South-eastern Sicily, Rosolini (SR) – Contrada Ritillini

Soils and climate:

calcareous soils, at an altitude between 180 and 250 m above sea level, Mediterranean climate with significant day-night temperature ranges

Training system:

VSP (Vertical Shoot Positioning) with spurred cordon pruning

Planting density:

5.000 vines per hectare, with yealds of 70 q/ha

Harvesting:

manual harvest in the first decade of September

Vinification:

Off-the-skin vinification and fermentation in stainless steel temperature-controlled vats

Ageing:

maturation on fine lees in stainless steel tanks for 6 months and in bottle for 3 months

Alcohol content: 12,5% vol

Total acidity: 5,09 g/l

Ph: 3,30

First vintage: 2011

Bottle size: 0,75 l

TASTING NOTES

Appereance: straw yellow with light green reflections

Nose: with intense fragrances of orange blossom and yellow pulp fruits

Palate: elegant and intriguing, with a perfect balance of acidity, minerality and flavour; it has an excellent persistence and aftertaste of vegetable hints

Food pairing: It perfectly blends with vegetarian menus, Sicilian seafood and medium-aged cheeses.



GIASIRA



È il nostro vino rosso blend, ottenuto da un perfetto bilanciamento di uve di **Nero d'Avola** e **Merlot**, che gli conferiscono una grande armonia e piacevolezza.

ROSSO

Denomination:

IGT Terre Siciliane

Grapes:

Nero d'Avola e Merlot

Certification:

Organic – IT BIO 006 D67W

Annual production:

6.000-8.000 bottles

Production area:

South-eastern Sicily, Rosolini (SR) – Contrada Ritillini

Soils and climate:

calcareous soils, at an altitude between 180 and 250 m above sea level, Mediterranean climate with significant day-night temperature ranges

Training system:

VSP (Vertical Shoot Positioning) with spurred cordon pruning

Planting density:

5.000 vines per hectare, with yields of 60-70 q/ha

Harvesting:

manual harvest in the second half of September

Vinification:

fermentation in stainless steel, with long maceration on the skins at controlled temperature

Ageing:

maturation in steel tanks for 9 months and a small part in barriques and in bottle for 3 months

Alcohol content: 13% vol

Total acidity: 5,09 g/l

Ph: 3,30

First vintage: 2010

Bottle size: 0,75 l

TASTING NOTES

Appearance: intense ruby red color

Nose: fresh, elegant with a rich bouquet of red fruits and vegetable hints

Palate: full-bodied and savory, with a delicate polyphenolic structure, softness and persistence, which make it extremely drinkable

Food pairing: Excellent to accompany with vegetable pies, pizza, medium-aged cheeses and with unprocessed dishes



GIASIRA



It is a single variety red wine made from **Nerello Mascalese grapes**, a native Sicilian grape, vinified in purity. Wine of great elegance and harmony.

MORHUM

Denomination:

IGT Terre Siciliane

Grapes:

Nerello Mascalese 100%

Certification:

Organic – IT BIO 006 D67W

Annual production:

5.000 bottles

Production area:

South-eastern Sicily, Rosolini (SR) – Contrada Ritillini

Soils and climate:

calcareous soils, at an altitude between 180 and 250 m above sea level, Mediterranean climate with significant day-night temperature ranges

Training system:

VSP (Vertical Shoot Positioning) with Guyot pruning

Planting density:

5.000 vines per hectare, with yields of 60 q/ha

Harvesting:

manual harvest in the second half of September

Vinification:

fermentation in stainless steel, with long maceration on the skins at controlled temperature

Ageing:

maturation in steel tanks for 9 months, other 9 months in 25 hl oak barrel and in bottle for 3 months

Alcohol content: 13,5% vol

Total acidity: 5,42 g/l

Ph: 3,5

First vintage: 2013

Bottle size: 0,75 l

TASTING NOTES

Appearance: light ruby red colour

Nose: pleasant notes of dried rose, berries and delicate hints of pepper

Palate: good structure, with soft tannins, a marked acidity and persistence

Food pairing: very versatile wine, to be drunk throughout the meal, excellent with pizza, cold cuts and medium-aged cheeses



CLASSICA



It is a single variety red wine made from **Nero d'Avola grapes**, the prince of Sicilian indigenous vines, vinified in purity. Wine of great longevity, character and at the same time of great elegance.

NERO D'AVOLA

Denomination:

DOC Sicilia

Grapes:

Nero d'Avola 100%

Certification:

Organic – IT BIO 006 D67W

Annual production:

3.000 bottles

Production area:

South-eastern Sicily, Rosolini (SR) – Contrada Ritillini

Soils and climate:

calcareous soils, at an altitude between 180 and 250 m above sea level, Mediterranean climate with significant day-night temperature ranges

Training system:

VSP (Vertical Shoot Positioning) with spurred cordon pruning

Planting density:

5.000 vines per hectare, with yealds of 60-70 q/ha

Harvesting:

manual harvest in the last ten days of September

Vinification:

fermentation in stainless steel, with long maceration on the skins at controlled temperature

Ageing:

maturation in 25 hl oak barrel for 12 months and in bottle for 6 months

Alcohol content: 14,5% vol

Total acidity: 7 g/l

Ph: 3,4

First vintage: 2010

Bottle size: 0,75 l

TASTING NOTES

Appereance: intense ruby red colour with hints of purplish red

Nose: intense, characterized by notes of berries, blackberry jam and delicate hints of tobacco

Palate: intense, with great structure and persistence, with perfectly balanced tannins

Food pairing: Perfect with Mediterranean dishes, excellent with savory first courses, meat dishes, cold cuts and aged cheeses.



CLASSICA



It is our red wine blend, obtained from a perfect balance of **Nero d'Avola and Merlot grapes**, that give it great harmony and pleasantness.

ROSSO ISABELLA

Denomination:

IGT Terre Siciliane

Grapes:

Merlot 100%

Certification:

Organic – IT BIO 006 D67W

Annual production:

3.000 bottles

Production area:

South-eastern Sicily, Rosolini (SR) – Contrada Ritillini

Soils and climate:

calcareous soils, at an altitude between 180 and 250 m above sea level, Mediterranean climate with significant day-night temperature ranges

Training system:

VSP (Vertical Shoot Positioning) with spurred cordon pruning

Planting density:

5.000 vines per hectare, with yealds of 60 q/ha

Harvesting:

manual harvest in the last fifteen days of August

Vinification:

fermentation in stainless steel, with long maceration on the skins at controlled temperature

Ageing:

maturation in barriques for 12-15 months and in bottle for 6 months

Alcohol content: 13,5% vol

Total acidity: 6 g/l

Ph: 3,42

First vintage: 2011

Bottle size: 0,75 l

TASTING NOTES

Appereance: intense ruby red colour

Nose: elegant and decisive bouquet, characterized by aromas of small berries and delicate balsamic and spicy hints

Palate: is intense, with soft tannins, a good body and great persistence

Food pairing: It is a perfect wine with cold cuts and aged cheeses but also with grilled meat and game second courses



GIASIRA



OLIVE OIL

Iblean territory is particularly suited to the production of high quality olive oil.

Our Extra Virgin Olive Oil is produced with olives harvested by hand within the estate from our centuries-old olive trees.

Our EVO Oil is an organic oil obtained from a blend of indigenous olives: **Moresca, Verdesse, Tonda Iblea and Biancolilla**. The cold pressing of the olives, within few hours of harvesting, keeps all the polyphenols intact in the oil, enhancing its aromatic profile and its particular fruity and spicy flavour.





GIASIRA



WINETOUR

The visit to the GIASIRA estate is a regenerating experience for those who want to enjoy the best of the colours and scents of nature that surrounds the farm.

A visit to the winery and a walk through the vineyards are a unique experience for wine lovers, because they can get to know the territory where the winery is located, they can admire nature in every season and taste the wines where they are produced.

Choose among our proposals of guided tours and tastings or write an email to visit@lagiasira.it for a customised proposal.





GIASIRA

NOTE





GIASIRA

NOTE



GIASIRA

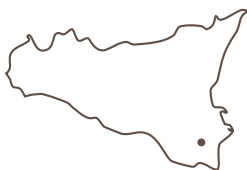
Az. Agr. Giovanni Boroli
C.da Ritillini snc - 96019 Rosolini (SR)

Tel: +39 0931.1848227 - 501700

Mobile 379.1161018

email: info@lagiasira.it

www.lagiasira.it



GPS:
36.52.40 N
14.55.55 E



