



GURRIERI

*Passione ed emozioni, impegno, cura, qualità:
tutto questo nelle nostre uve e nei nostri vini.*

Donna Grazia Vino Bianco Frizzante

DESCRIPTION

Made with Nero d'Avola and Frappato grapes vinified in white.

PRODUCTION AREA

The grapes are grown in Mazzaronello district in Chiaramonte Gulfi (RG), Sicily.

ALTITUDE

300 m above sea level.

CLIMATE

Temperate climate characterized by mild winters and dry summers with strong temperature variations between day and night.

TYPE OF SOIL

Medium-textured soil, with limestone and clay.

GRAPE VARIETIES

60% Nero d'Avola and 40% Frappato.

CULTIVATION SYSTEM

Counter-espalier with guyot pruning, 4.500 vines/ha.

YIELD PER ACRE

8000 kg

HARVEST

Manual harvesting in small crates at the end of August.

MATURATION

6 months refinement in steel, refermentation in autoclave and maturation sur lie for at least 60 days before bottling.

AGING

At least 3 months of aging in bottle. Martinotti method.

ALCOHOL CONTENT

11,5%

ANNUAL AVERAGE PRODUCTION

3000 bottles.

COLOR

Straw yellow with green highlights.

NOSE

Intense and elegant with clear, delicate fruity and floral notes, orange blossom and citrus.

PALATE

Fresh with vibrant effervescence.

PAIRINGS

Perfect as aperitif. Can be paired with raw seafood and vegetable and fish appetizers.

SERVING TEMPERATURE

8-10 °C



www.gurrieri.net

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RACCOLTA DIFFERENZIATA: VERIFICARE LE
DISPOSIZIONI DEL COMUNE DI APPARTENENZA
CAPSULA C/ALU 90 TAPPO PP5+7 BOTTIGLIA GL 70
ALLUMINIO PLASTICA VETRO



IT BIO 006
AGRICOLTURA ITALIA

