

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



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.

YELD PER ACRE

8000 kg

HARVEST

Manual harvesting in small crates at the end of August.

MATURATION

Alcoholic fermentation carried out at controlled temperature of 14 grades.

AGINO

 $6\ months$ in steel and at least 3 months of aging in bottle.

ALCOHOL CONTENT

13%

ANNUAL AVERAGE PRODUCTION

3000 bottles.

COLOR

Cherry red.

NOSI

Nero d'Avola and Frappato present an aromatic profile which offers intense aromas with delicate fruity and floral notes of pomegranate, strawberry, aromatic herbs and spices.

PALATE

At palate fresh, fragrant, balanced and persistent sip, full-bodied, harmonious and tasty.

PAIRINGS

Perfect as aperitif. Can be paired with fresh cheeses, simple firs courses, vegetables, salads, fish, shellfish, white meat, pizza.

SERVING TEMPERATURE

12-14 °C





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