

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.

#### AGING

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

## ALCOHOL CONTENT

12,5%

# ANNUAL AVERAGE PRODUCTION

3000 bottles.

#### COLOR

Straw yellow with green highlights.

#### NOSI

Intense and elegant with clear, delicate fruity, floral and citrus notes with hints of aromatic herbs, laurel, thyme.

#### PALATE

Balanced and persistent, with a fruity background, full-bodied, harmonious, saltiness, acidity and softness in balance.

## **PAIRINGS**

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

## SERVING TEMPERATURE

8-10 °C





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