



# GURRIERI

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

## Frappato

### PRODUCTION AREA

The grapes are grown in Fegotto district in Chiaramonte Gulfi (RG), and Cicogne district in Comiso (RG), Sicily.

### ALTITUDE

240 – 320 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, partly sandy (Fegotto) and partly limestone and clay (Cicogne).

### GRAPE VARIETIES

100% Frappato.

### CULTIVATION SYSTEM

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

### YIELD PER ACRE

8000 kg

### HARVEST

Manual harvesting in small crates in mid-September at perfect technological and polyphenolic maturity.

### MATURATION

Alcoholic fermentation carried out at controlled temperature of 20 – 22 grades with 20 days of skin maceration.

### AGING

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

### ALCOHOL CONTENT

13%

### ANNUAL AVERAGE PRODUCTION

10000 bottles.

### COLOR

Brilliant ruby red.

### NOSE

Intense, with notes of fruits, cherry, pomegranate, raspberry, roses, white pepper.

### PALATE

Fragrant, fresh, slightly tasty. Perfect balance between tannins and saltiness.

### PAIRINGS

Perfect as aperitif, can be paired with fresh cheeses, cold cuts, simple first courses, blue fish, white meat.

### SERVING TEMPERATURE

14-16 °C



[www.gurrieri.net](http://www.gurrieri.net)

Azienda Agricola Battaglia Graziella  
Comiso (Rg) SICILIA- ITALIA  
[info@gurrieri.net](mailto:info@gurrieri.net)



RACCOLTA DIFFERENZIATA: VERIFICARE LE  
DISPOSIZIONI DEL COMUNE DI APPARTENENZA  
CAPSULA C/ALU 90 TAPPO PP5+7 BOTTIGLIA GL 71  
ALLUMINIO PLASTICA VETRO



IT BIO 006  
AGRICOLTURA ITALIA

