



GURRIERI

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

HIC EST XXII

Spumante Metodo Classico Extra Brut

DESCRIPTION

Nero d'avola and Frappato grapes vinified in white.

DENOMINATION

Quality Sparkling Wine

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

Alcoholic fermentation carried out at controlled temperature of 14 grades.

AGING

8 months in steel until the tirage, refermentation in bottle and maturation sur lie of at least 22 months.

ALCOHOL CONTENT

12,5%

ANNUAL AVERAGE PRODUCTION

2000 bottles.

COLOR

Brilliant straw yellow. Fine, continuous and persistent perlage.

NOSE

Fine, straightforward and complex, with notes of yellow fruits, white peach, citrus, pink grapefruit, floral notes, orange blossom, bread crust.

PALATE

At palate fresh, fragrant, great body. Fine perlage, linear, rich and crunchy sip, great freshness, long and persistent.

PAIRINGS

Perfect as aperitif, versatile in pairing. Can be paired with raw seafood, smoked fish, seafood first courses, stewed white meats.

SERVING TEMPERATURE

6-8 °C



www.gurrieri.net

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RACCOLTA DIFFERENZIATA VERIFICARE LE DISPOSIZIONI COMUNE DEL DI APPARTENENZA			
Capsula C/ALLU 90	Gabbietta FE40	Tappo FOR 51	Bottiglia GL 71
Alluminio	Metallo	Sughero	Vetro



IT BIO 006
AGRICOLTURA ITALIA

