



# GURRIERI

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

*Moscato*

## Vino bianco secco

### PRODUCTION AREA

The grapes are grown in Isola district in Mazzarrone (CT) and Biviere district in Chiaramonte Gulfi (RG), Sicily.

### ALTITUDE

260-300 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, clay with silty sands and fluvial pebbles.

### GRAPE VARIETIES

100% Moscato

### CULTIVATION SYSTEM

3000 vines/ha.

### YIELD PER ACRE

9000 kg

### HARVEST

Manual harvesting in small crates in the second ten days of August.

### MATURATION

Alcoholic fermentation carried out at controlled temperature of 14 grades.

### AGING

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

### ALCOHOL CONTENT

12,5%

### ANNUAL AVERAGE PRODUCTION

3000 bottles.

### COLOR

Straw yellow with greenish reflections.

### NOSE

Aromatic bouquet consists in notes of musk, Saturn peach, rosehip, Mediterranean scrub.

### PALATE

At palate fruity, with notes of white peach, tropical fruits, grapefruit, fresh and balanced in acidity, saltiness and softness.

### NOTES

Lively and fresh wine, subtle but constant, with delicate notes of fresh fruits.

### PAIRINGS

Perfect as aperitif. Can be paired with seafood appetizers and shellfish.

### SERVING TEMPERATURE

8-10 °C



[www.gurrieri.net](http://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 71  
ALLUMINIO PLASTICA VETRO



IT BIO 006  
AGRICOLTURA ITALIA

