



# GURRIERI

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

*Grillo*  
D.O.C.

## DENOMINATION

Denominazione di Origine Controllata

## PRODUCTION AREA

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

## ALTITUDE

240-300 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 a good limestone component.

## GRAPE VARIETIES

100% Grillo

## CULTIVATION SYSTEM

Counter-espalier with guyot pruning, 4500 vines/ha.

## YIELD PER ACRE

8000 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

5000 bottles

## COLOR

Brilliant straw yellow.

## NOSE

Intense bouquet with clear aromatic and delicate notes of flowers, broom, banana, tropical fruits, herbal and smoky notes.

## PALATE

At palate fresh and balanced in acidity, saltiness and softness.

## PAIRINGS

Perfect as aperitif. Can be paired simple first courses, vegetables, salads, seafood, seashell, white meats.

## 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

