



GURRIERI

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

Nero d'Avola

D.O.C.

DENOMINATION

Denominazione di Origine Controllata

PRODUCTION AREA

The grapes are grown in Biviere 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 limestone and clay.

GRAPE VARIETIES

100% Nero d'Avola

CULTIVATION SYSTEM

Counter-espalier with spurred cordon pruning, 4.500 vines/ha

YIELD PER ACRE

8000 kg

HARVEST

Manual harvesting in small crates in the first week of October at perfect technological and polyphenolic maturity.

MATURATION

Pre-fermentation maceration for 48 hours. Alcoholic fermentation carried out at controlled temperature of 25 – 26 grades with 20 days of skin maceration.

AGING

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

ALCOHOL CONTENT

13,5%

ANNUAL AVERAGE PRODUCTION

4000 bottles.

COLOR

Intense ruby red with violet highlights.

NOSE

Fruity bouquet with notes of small red fruits, wild blackberry, red currant, pomegranate, orange peel, carob, grassy with aromatic herbs notes, graphite, spices, black pepper.

PALATE

Fresh and balanced with velvety and smooth tannins. Full-bodied, persistent, with tasty final.

PAIRINGS

Semi-cured cheeses, first courses, red meat, pork, mushrooms. Can be paired with fish with rich, fibrous flesh.

SERVING TEMPERATURE

16-18 °C



Nero d'Avola



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

