



GURRIERI

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

Syrah

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% Syrah

CULTIVATION SYSTEM

3000 vines/ha

YIELD PER ACRE

9000 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 26 degrees with 15 days of skin maceration.

AGING

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

ALCOHOL CONTENT

14%

ANNUAL AVERAGE PRODUCTION

3000 bottles.

COLOR

Intense ruby red.

NOSE

Complex bouquet with notes of ripe red and black fruits, cherries, wild blackberry, black currant, spices, cloves, black pepper, traces of smoky and balsamic notes.

PALATE

At palate it is possible to perceive sweet and vigorous fruits that accompany dense tannic texture. Fresh, soft and full-bodied. Long and persistent finish.

PAIRINGS

Savory cheeses, first courses, red meat, pork, venison, cold cuts.

SERVING TEMPERATURE

16-18 °C



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

