



# GURRIERI

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

## Brut Rosè

### Frappato Rosato Spumante Terre Siciliane

#### DESCRIPTION

Frappato grapes vinified in rosè.

#### DENOMINATION

Frappato Rosato Spumante Terre Siciliane IGT

#### PRODUCTION AREA

The grapes are grown in Fegotto and Mazzaronello districts 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

100% 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

6 months refinement in steel, refermentation in autoclave and maturation sur lie for at least 60 days before bottling.

#### AGING

At least 3 months of aging in bottle. Martinotti method.

#### ALCOHOL CONTENT

11,5%

#### ANNUAL AVERAGE PRODUCTION

3000 bottles.

#### COLOR

Brilliant rosè.

#### NOSE

Intense fragrance with fruity notes, pomegranate, red currant and roses.

#### PALATE

Fresh with vibrant effervescence.

#### PAIRINGS

Perfect as aperitif. Can be paired with fresh cheeses, cold cuts, simple first courses, blue fish, shellfish and white meat.

#### SERVING TEMPERATURE

8-10 °C



[www.gurrieri.net](http://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 70
Alluminio	Metallo	Sughero	Vetro



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AGRICOLTURA ITALIA

