



GURRIERI

*Passion, emotions, care, and quality:
all this in our grapes and wines*

Donna Grazia Soft Sparkling White

DESCRIPTION

Soft sparkling wine made with Nero d'Avola and Frappato red grapes vinified as white, Martinotti method.

GRAPE VARIETIES

60% Nero d'Avola and 40% Frappato.

PRODUCTION AREA

Mazzaronello district, Chiaramonte Gulfi (RG), Sicily, Italy.

ALTITUDE

300 meters a.s.l.

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.

TRAINING SYSTEM

Counter-espalier with Guyot pruning, 4.500 plants/ha.

YIELD PER HECTARE

8000 kg

HARVEST

Manual harvesting in small crates with accurate selection of grapes at the end of August.

VINIFICATION AND REFINEMENT

Soft pressing and alcoholic fermentation carried out at controlled temperature of 16 °C. Refinement in steel of 6 months and refermentation in pressure tank with long rest on yeasts before filtering and bottling. At least 3 months of refinement in bottle.

ALCOHOL CONTENT

11,5%

ANNUAL AVERAGE PRODUCTION

3000 bottles.

COLOR

Straw yellow with green reflections, fine and persistent perlage.

NOSE

Intense and elegant with clear, delicate fruity and floral notes of orange blossom and citrus.

PALATE

On the palate fresh with vibrant effervescence.

PAIRINGS

Perfect as an aperitif; it can be paired with raw seafood and vegetable and fish appetizers.

SERVING TEMPERATURE 6-8 °C



Donna Grazia



www.gurrieri.net

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RACCOLTA DIFFERENZIATA- VERIFICARE LE
DISPOSIZIONI DEL COMUNE DI APPARTENENZA
CAPSULA C/ALU 90 TAPPO FOR 51 BOTTIGLIA GL 70
ALLUMINIO SUGHERO VETRO



IT BIO 006
AGRICOLTURA ITALIA

