



# GURRIERI

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

## *Donna Grazia* Rosé

### DESCRIPTION

Wine made with Nero d'Avola and Frappato red grapes vinified as rosé.

### 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 in the first ten days of September.

### VINIFICATION AND REFINEMENT

Skin maceration for a few hours. Alcoholic fermentation carried out at controlled temperature of 16 °C. 6 months of refinement in steel and at least 3 months in bottle.

### ALCOHOL CONTENT

13%

### ANNUAL AVERAGE PRODUCTION

2000 bottles.

### COLOR

Cherry pink color.

### NOSE

Nero d'Avola and Frappato present an aromatic profile which offers intense fragrance with fruity and floral notes of pomegranate, strawberry, rosehip, aromatic herbs, and spices.

### PALATE

On the palate fresh, fragrant, balanced, full-bodied, harmonious, and tasty.

### PAIRINGS

It pairs well with fresh cheeses, simple first courses, vegetables, salads, fish, shellfish, white meat, pizza.

### SERVING TEMPERATURE 12-14 °C



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[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  
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