



# GURRIERI

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

## *Donna Grazia* White

### DESCRIPTION

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

### 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 at least 3 months in bottle.

### ALCOHOL CONTENT

12,5%

### ANNUAL AVERAGE PRODUCTION

3000 bottles.

### COLOR

Straw yellow color with green reflections.

### NOSE

Intense and elegant with clear yet delicate fruity, floral and citrus notes, hints of aromatic herbs, laurel, thyme.

### PALATE

Balanced and persistent, with a pleasant fruity background, full-bodied, harmonious. Sapidità and acidity in balance with softness.

### PAIRINGS

It can be paired with fresh cheeses, simple first courses, vegetables, salads, fish, shellfish and white meat.

**SERVING TEMPERATURE** 8-10 °C



*Donna Grazia*



[www.gurrieri.net](http://www.gurrieri.net)

Azienda Agricola Battaglia Graziella  
Comiso (Rg) SICILIA- ITALIA  
[info@gurrieri.net](mailto:info@gurrieri.net)



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

