



GURRIERI

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

Frappato Red

GRAPE VARIETIES

Frappato

PRODUCTION AREA

Fegotto district, Chiaramonte Gulfi (RG), and Cicogne district, Comiso (RG), Sicily, Italy.

ALTITUDE

260 – 320 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, partly sand and clay (Fegotto) and partly limestone and clay (Cicogne).

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 around mid-September at perfect maturity.

VINIFICATION AND REFINEMENT

Alcoholic fermentation carried out at controlled temperature of 20 °C with 15 days of skin maceration and daily punching down. Malolactic fermentation is followed by 6 months of refinement in steel and at least 3 months in bottle.

ALCOHOL CONTENT

13%

ANNUAL AVERAGE PRODUCTION

8000 bottles.

COLOR

Bright ruby red color.

NOSE

Intense fragrance, with notes of cherry, pomegranate, raspberry, rose, white pepper.

PALATE

On the palate fragrant, fresh, slightly tasty with balanced tannins.

PAIRINGS

Perfect as an aperitif, it can be paired with fresh cheeses, cold cuts, simple first courses, blue fish, white meat.

SERVING TEMPERATURE 14-16 °C



Frappato



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 71
ALLUMINIO SUGHERO VETRO



IT BIO 006
AGRICOLTURA ITALIA

