



# GURRIERI

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

## *Moscato* Dry White

### GRAPE VARIETIES

Moscato

### PRODUCTION AREA

Isola district, Mazzarrone (CT), and Cicogne district, Comiso (RG), Sicily, Italy.

### ALTITUDE

260 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, clay with silty sands and fluvial pebbles.

### TRAINING SYSTEM

Counter-espalier with Guyot pruning and sapling.

### YIELD PER HECTARE

8000 kg

### HARVEST

Manual harvesting in small crates with accurate selection of grapes in the second ten days of August.

### VINIFICATION AND REFINEMENT

Alcoholic fermentation carried out at controlled temperature of 16 °C. 6 months of refinement on fine lees in steel and at least 3 months in bottle.

### ALCOHOL CONTENT

12,5%

### ANNUAL AVERAGE PRODUCTION

3000 bottles.

### COLOR

Straw yellow color with green reflections.

### NOSE

At nose it presents notes of musk, Saturn peach, citron, rosehip, Mediterranean scrub.

### PALATE

On the palate dry, fruity, with notes of white peach, tropical fruits, grapefruit, fresh and tasty.

### PAIRINGS

Perfect as an aperitif; it can be paired with seafood appetizers, shellfish, stewed fish, rabbit, fresh cheeses.

### SERVING TEMPERATURE 8-10 °C



*Moscato*



[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  
AGRICOLTURA ITALIA

