



GURRIERI

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

Grillo

White D.O.C. Sicilia

APPELLATION

D.O.C. Sicilia Grillo

GRAPE VARIETIES

Grillo

PRODUCTION AREA

Mazzaronello district, Chiamonte Gulfi (RG) and Cicogne district, Comiso (RG), Sicily, Italy.

ALTITUDE

260-300 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 a good limestone component.

TRAINING SYSTEM

Counter-espalier with Guyot pruning, 4500 plants/ha.

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

13%

ANNUAL AVERAGE PRODUCTION

6000 bottles.

COLOR

Bright straw yellow color.

NOSE

Intense fragrance with pronounced aromatic notes and delicate scents of flowers, broom, tropical fruits and herbs.

PALATE

On the palate fresh and round with clear aromatic notes of citrus and ripe fruits.

PAIRINGS

Perfect as an aperitif; it can be paired with vegetables, shellfish, fish soups, white meats, oriental cuisine plates.

SERVING TEMPERATURE 8-10 °C



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

