



GURRIERI

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

Nero d'Avola

Red

APELLATION

D.O.C. Vittoria Nero d'Avola

GRAPE VARIETIES

Nero d'Avola

PRODUCTION AREA

Biviere district, Chiaramonte Gulfi (RG), and Cicogne district in 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 limestone and clay.

TRAINING SYSTEM

Counter-espalier with spurred cordon pruning in Biviere and guyot pruning in Cicogne, 4.500 plants/ha.

YIELD PER HECTARE

8000 kg

HARVEST

Manual harvesting in small crates with accurate selection of grapes in the first week of October at perfect maturity.

VINIFICATION AND REFINEMENT

Pre-fermentative maceration of 48 hours. Alcoholic fermentation carried out at controlled temperature of 26 °C with 10 days of skin maceration. Malolactic fermentation is followed by 9 months of refinement in steel and at least 12 months in bottle.

ALCOHOL CONTENT

13,5%

ANNUAL AVERAGE PRODUCTION

3000 bottles.

COLOR

Intense ruby red color with violet reflections.

NOSE

Fruity bouquet with notes of small red fruits, cherry, wild blackberry, red currant, pomegranate, orange peel, carob, aromatic herbs, graphite, spices, black pepper.

PALATE

On the palate fresh and balanced with velvety and mature tannins. Full-bodied, persistent, with tasty finish.

PAIRINGS

Excellent with appetizers, cured and spicy cheeses, red meat, venison, lamb, mushrooms.

SERVING TEMPERATURE 16-18 °C



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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

