



# GURRIERI

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

## Syrah Red

### GRAPE VARIETIES

Syrah

### PRODUCTION AREA

Isola district, Mazzarrone (CT) and Biviere district, Chiaramonte Gulfi (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, clay with silty sands and fluvial pebbles.

### TRAINING SYSTEM

3000 plants/ha.

### YIELD PER HECTARE

8000 kg

### HARVEST

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

### VINIFICATION AND REFINEMENT

Alcoholic fermentation carried out at controlled temperature of 26 °C with 20 days of skin maceration with daily punching down and pumping over. Malolactic fermentation followed by 9 months of refinement in steel and at least 9 months in bottle.

### ALCOHOL CONTENT

14%

### ANNUAL AVERAGE PRODUCTION

3000 bottles.

### COLOR

Intense ruby red color with violet reflections.

### NOSE

Complex bouquet with notes of ripe red and black fruits, cherries, wild blackberry, black currant, spices, cloves, black pepper, traces of balsamic notes.

### PALATE

On the palate it is possible to perceive sweet and vigorous fruits that accompany dense tannic texture. Fresh, soft, silky, and full-bodied. Long and persistent finish.

### PAIRINGS

Excellent with savory cheeses, first courses, red meat, pork, venison, cold cuts.

**SERVING TEMPERATURE** 16-18 °C



Syrah



[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

