



# GURRIERI

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

## Brut Blanc

### DESCRIPTION

Sparkling wine made with Frappato red grapes vinified as white, Martinotti method.

### GRAPE VARIETIES

Frappato

### PRODUCTION AREA

Mazzaronello district, Chiaramonte Gulfi (RG), Sicily, Italy.

### ALTITUDE

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 Guyot pruning, 4.500 plants/ha.

### YIELD PER HECTARE

8000 kg

### HARVEST

Manual harvesting in small crates with accurate selection of grapes at the end of August.

### VINIFICATION AND REFINEMENT

Soft pressing and alcoholic fermentation carried out at controlled temperature of 16 °C. Refinement in steel of 6 months and refermentation in pressure tank with long rest on yeasts before filtering and bottling. At least 3 months of refinement in bottle.

### ALCOHOL CONTENT

11,5%

### ANNUAL AVERAGE PRODUCTION

3000 bottles.

### COLOR

Bright straw yellow wine with green reflections, excellent perlage.

### NOSE

At nose intense and direct. It presents notes of fresh fruits, white peach and citrus followed by clear floral notes of orange blossom and jasmine.

### PALATE

Fresh and tasty.

### PAIRINGS

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

### SERVING TEMPERATURE 6-8 °C



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[www.gurrieri.net](http://www.gurrieri.net)

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RACCOLTA DIFFERENZIATA  
VERIFICARE LE DISPOSIZIONI COMUNE DEL DI APPARTENENZA

Capsula C/ALLU 90	Gabbietta FE40	Tappo FOR 51	Bottiglia GL 70
Alluminio	Metallo	Sughero	Vetro



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AGRICOLTURA ITALIA

