



GURRIERI

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

Brut Rosè Sparkling Rosé

DESCRIPTION

Sparkling wine made with Frappato red grapes vinified as rosé, 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 pink color.

NOSE

Intense fragrance with fruity notes of pomegranate, red currant and roses.

PALATE

Fresh with vibrant effervescence.

PAIRINGS

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

SERVING TEMPERATURE 8-10 °C



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