

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

Pas dosè

Sparkling White Classic Method Pas Dosé

APELLATION

Quality Sparkling Wine.

DESCRIPTION

Sparkling wine made with Nero d'Avola and Frappato red grapes vinified as white, Classic method.

GRAPE VARIETIES

60% Nero d'Avola and 40% 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.

YELD 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 8 months until drawing, refermentation in bottle and rest on yeasts of at least 48 months at controlled temperature. Manual remuage in pupitres for around 45 days, degorgement and addition of liqueur d'expedition prepared with the same cuvée.

ALCOHOL CONTENT

12,5%

ANNUAL AVERAGE PRODUCTION

2000 bottles.

COLOR

Bright yellow color, fine, continuous, and persistent perlage.

NOSE

Fine, straightforward, and complex, with notes of yellow fruits, floral notes, citrus essence, bread crust.

PALATE

Brilliant fragrance and freshness, good structure. The bubbles envelop the palate, the sip is rich, crunchy, with marked acidity, long and very persistent finish.

PAIRINGS

Perfect as an aperitif, it pairs well with oysters, raw or elaborate seafood courses, meat carpaccio.

SERVING TEMPERATURE 6-8 °C





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