



GURRIERI

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

RUBER ARTIS

Red

GRAPE VARIETIES

Nero d'Avola, Frappato, and Syrah.

PRODUCTION AREA

Isola district, Mazzarrone (CT), Sicily, Italy.

ALTITUDE

260 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 of clay origin 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 ten days of September at perfect maturity.

VINIFICATION AND REFINEMENT

Alcoholic fermentation carried out at controlled temperature of 20-26 °C with 15 days of skin maceration. Malolactic fermentation is followed by 9 months of refinement in steel and at least 6 months in bottle.

ALCOHOL CONTENT

14%

ANNUAL AVERAGE PRODUCTION

3000 bottles.

COLOR

Bright ruby red color.

NOSE

Fragrant, floral, and fruity bouquet with intense notes of raspberry and black cherry on spicy background.

PALATE

On the palate fresh and slightly tasty with well-balanced tannins.

PAIRINGS

It can be paired with semi-cured cheeses, cold cuts, first courses, blue fish, meat dishes.

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