



GURRIERI

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

milàru

Soft Sparkling Rosé sur lie

DESCRIPTION

Soft sparkling wine made with Frappato red grapes vinified as rosé, Ancestral method.

GRAPE VARIETIES

Frappato

PRODUCTION AREA

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

ALTITUDE

320 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 sandy soil, interspersed with yellow clay layers.

TRAINING SYSTEM

Counter-espalier with spurred cordon 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 in steel at controlled temperature. Re-fermentation in bottle with indigenous yeasts following the Ancestral method and at least 6 months of refinement in bottle.

ALCOHOL CONTENT

11,5%

ANNUAL AVERAGE PRODUCTION

2000 bottles.

COLOR

Pale pink color, veiled by the presence of yeasts in the bottle, fine and persistent perlage.

NOSE

At nose direct and intense with notes of fresh fruits, peach, raspberry, exotic fruits, mango, papaya, bread crust hints.

PALATE

Rich, fresh and tasty.

PAIRINGS

Perfect as an aperitif. It pairs well with seafood and shellfish starters, pizza, sushi.

SERVING TEMPERATURE 8-10 °C



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www.gurrieri.net

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RACCOLTA DIFFERENZIATA: VERIFICARE LE
DISPOSIZIONI DEL COMUNE DI APPARTENENZA

TAPPO C/FEST	BOTTIGLIA GL 71
ACCIAIO	VETRO



IT BIO 006
AGRICOLTURA ITALIA

