



# FEUDO DISISA

MONREALE - SICILIA

## GRANMASSENTI|TREASURES

*From an ancient, popular legend narrating the story of a hidden treasure on the Feudo Disisa estate, the name of this wine produced from an autocton variety of this area: the Perricone. Vinified in purity, it offers floreal notes of red rose, fruity notes of black cherry and blueberry with hints of spices, in a charming, tasting balance.*



### TECHNICAL DATA

**DENOMINATION** DOC Monreale

**PRODUCTION AREA** Grisi - Monreale (PA)

**GRAPE VARIETY** Perricone

**YEAR** 2018

**ALCOHOL CONTENT** 14%

**TYPE OF SOIL** Clay

**TRAINING SYSTEM** Espalier training with Guyot pruning

**VINEYARD EXTENSION** 3 Ha

**GRAPES PER HECTAR** 4.500 grapes/Ha

**PRODUCTION** 75 quintals/Ha

**WINE MAKING PROCESS** Selective grape harvest. Skin contact 15 days. Temperature controlled fermentation (27° C). Malolactic fermentation in steel tanks. Aging in steel tank for 6 months and in oak barrels for 8 months. Aging in bottle 60 days.

### TASTING NOTES

**COLOUR** Red ruby colour with violet nuances

**BOUQUET** Fruity smell with notes of notes of roots and cinchona

**PALATE** Full, persistent and well-balanced body

**SERVING TEMPERATURE** 18° C