



FEUDO DISISA

MONREALE • SICILIA

SICILY



CHARA IGP FEUDO DISISA

GRAPES CATARRATTO 50%, INSOLIA 50%

REGION GRISÌ - MONREALE (PA)

WINEMAKING SELECTIVE GRAPE HARVEST. TEMPERATURE CONTROLLED FERMENTATION (15 - 18 °C). STORAGE IN STEEL TANKS FOR 6 MONTHS. AGING IN BOTTLE 60 DAYS.

TASTING NOTES **COLOR:** STRAW YELLOW WITH ELEGANT GREEN SHADES.
AROMA: FRUITY SMELL WITH NOTES OF BROOM AND PEACH
TASTE: FRESH, FRUITY AND WELL-BALANCED BODY

AWARDS V 2020: VINITALY, 93 PTS



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VUARIA DOC FEUDO DISISA

GRAPES NERO D'AVOLA

REGION GRISI - MONREALE (PA), SICILY

WINEMAKING SELECTIVE GRAPE HARVEST. SKIN CONTACT 18 DAYS. TEMPERATURE CONTROLLED FERMENTATION (25-27° C). MALOLACTIC FERMENTATION IN STEEL VATS. AGING IN FRENCH OAK BARRELS FOR 18 MONTHS. AGING IN BOTTLE 12 MONTHS.

TASTING NOTES **COLOR:** RED RUBY COLOUR WITH PURPLE NUANCES.
AROMA: HINTS OF CHERRY AND RED FRUITS WITH VANILLA AND TOASTED NOTES.
TASTE: FULL, EMBRACING AND GREAT PERSISTENCE.

AWARDS V. 2019
CONCOURS MONDIAL DE BRUXELLES
GOLD MEDAL



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GRILLO FEUDO DISISA

GRAPES GRILLO

REGION GRISÌ – MONREALE (PA), SICILY

WINEMAKING SELECTIVE GRAPE HARVEST. TEMPERATURE-CONTROLLED FERMENTATION (15-18°C). STORAGE IN STEEL TANKS FOR 6 MONTHS. AGING IN BOTTLE 60 DAYS

TASTING NOTES **COLOR:** STRAW YELLOW COLOR WITH GREEN REFLECTIONS.
AROMA: FRUITY WITH NOTES OF CITRUS FRUITS.
TASTE: FRESH, VERY PERSISTENT TASTE.

FOOD PAIRING SHELLFISH, VEGETARIAN, APPETIZERS AND SNACKS.

AWARDS V 2021: 92 PTS, 5STARWINES



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NERO D'AVOLA IGP FEUDO DISISA

GRAPES NERO D'AVOLA

REGION GRISI - MONREALE (PA), SICILY

WINEMAKING SELECTIVE GRAPE HARVEST. SKIN CONTACT 18 DAYS. TEMPERATURE-CONTROLLED FERMENTATION (27°C). MALOLACTIC IN STEEL TANK. STORAGE 14 MONTHS IN OAK BARRELS.

BOTTLE AGEING AGEING IN BOTTLE 1 YEAR

TASTING NOTES **COLOR:** INTENSE RUBY RED COLOR WITH PURPLE HUES.
AROMA: FRUITY WITH NOTES OF CHERRY AND RASPBERRY.
TASTE: FULL, PERSISTENT AND HARMONIC TASTE.



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TORNAMIRA FEUDO DISISA

GRAPES SYRAH (50%), MERLOT (25%), CABERNET SAUVIGNON (25%)

REGION GRISÌ – MONREALE (PA), SICILY

WINEMAKING SELECTIVE GRAPE HARVEST. SKIN CONTACT 18 DAYS. TEMPERATURE-CONTROLLED FERMENTATION (27 °C). MALOLACTIC IN STEEL TANK. STORAGE 14 MONTHS IN OAK BARRELS.

TASTING NOTES **COLOR:** INTENSE RUBY RED COLOR WITH PURPLE HUES.
AROMA: FRUITY WITH NOTES OF CHERRY AND RASPBERRY.
TASTE: FULL, PERSISTENT AND HARMONIC TASTE.

FOOD PAIRING BEEF PASTA LAMB

AWARDS V2016
BIBENDA, 4 GLASSES
LUCA MARONI 94
WINE ADVOCATE, 90



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GRECU DI LIVANTI DOC NERO D'AVOLA ROSATO

FEUDO DISISA



GRAPES NERO D'AVOLA

REGION GRISI - MONREALE (PA), SICILY

WINEMAKING SELECTIVE GRAPE HARVEST. SKIN CONTACT 15 DAYS. TEMPERATURE CONTROLLED FERMENTATION (15- 18° C). STORAGE IN STEEL TANKS FOR 6 MONTHS. AGING IN BOTTLE FOR 60 DAYS.

TASTING NOTES **COLOUR:** SOFT PINK, ONION PEEL
BOUQUET: FRUITY SMELL WITH FLORAL NOTES OF ROSE PETALS
PALATE: FULL, PERSISTENT AND WELL-BALANCED BODY



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ADHARA DOC FEUDO DISISA

GRAPES SYRAH

REGION GRISÌ – MONREALE (PA), SICILY

BOTTLE AGEING AGING IN BOTTLE 120 DAYS

WINEMAKING SELECTIVE GRAPE HARVEST. SKIN CONTACT 15 DAYS. TEMPERATURE-CONTROLLED FERMENTATION (27°C). MALOLACTIC IN STEEL TANKS. THE 30 % STORAGE IN BARRELS FOR 6 MONTHS THE 70% STORAGE IN STEEL TANKS FOR 6 MONTHS.

TASTING NOTES **COLOR:** INTENSE RUBY RED COLOR WITH PURPLE HUES.

AROMA: FRUITY WITH NOTES OF CHERRY AND RASPBERRY.

TASTE: FULL, PERSISTENT AND HARMONIC TASTE.



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DI LAURI IGP TERRE SICILIANE VINO FRIZZANTE BIANCO FEUDO DISISA



- GRAPES** BLEND OF WHITE GRAPE VARIETY
- REGION** GRISI - MONREALE (PA), SICILY
- TRAINING SYSTEM** ESPALIER
- WINEMAKING** SELECTIVE GRAPE HARVEST. TEMPERATURE CONTROLLED FERMENTATION (15-16°C). TEMPERATURE CONTROLLED RIFERMENTATION 14°C. AGING IN BOTTLE 30 DAYS.
- TASTING NOTES** **COLOUR:** STRAW YELLOW WITH ELEGANT GREEN SHADES
BOUQUET: INTENSE FLORAL NOTES
PALATE: FRESH, LIGHT AND PERSISTANT FOAM



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LU BANCU FEUDO DISISA

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|------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| GRAPES | CATARRATTO |
| REGION | GRISÌ - MONREALE (PA), SICILY |
| TRAINING SYSTEM | ESPALIER TRAINING WITH GUYOT PRUNING |
| WINEMAKING | SELECTIVE GRAPE HARVEST. TEMPERATURE CONTROLLED FERMENTATION (15 - 18 °C). STORAGE IN STEEL TANKS FOR 8 MONTHS. AGING IN BOTTLE FOR 60 DAYS. |
| TASTING NOTES | COLOUR: STRAW YELLOW WITH ELEGANT GREEN SHADES BOUQUET: FRUITY SMELL WITH NOTES OF BROOM AND ELDER PALATE: FRESH, FRUITY AND WELL-BALANCED BODY |
| AWARDS | <u>V. 2021:</u> DECANTER 2023, BRONZE 5STARWINES, 90 PTS FORBES, THE TWELVE BEST WINES 2022 DOCTOR WINE 2023, 97 PTS 5 STARWINES, 91 PTS |



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GRAN MASSENTI DOC PERRICONE - MOREALE FEUDO DISISA



GRAPES 100% PERRICONE

REGION RODDI, PIEDMONT

HARVEST MANUAL, IN BOXES

WINEMAKING SOFT PRESSING, MACERATION AT CONTROLLED TEMPERATURE FOR ABOUT 25 DAYS

AGEING IN 25HL OAK BARRELS OF AUSTRIA AND 12 MONTHS IN BOTTLE

TASTING NOTES **COLOR:** RUBY RED COLOR WITH GARNET
AROMA: GREAT COMPLEXITY AND FINESSE; THE WINE SHOWS ELEGANT NOTES OF RIPE PLUMS AND LICORICE WELL HARMONIZED.
TASTE: FULL RICHLY STRUCTURED AND HARMONIOUS, LONG TASTE-OLFACTORY

FOOD PAIRING GAME, AGED CHEESE AND DISHES WITH TRUFFLES

AWARDS V. 2018
LUCA MARONI, 90 PTS
DECANTER 2022, GOLD 96
DECANTER 2023, SILVER 90 PTS

V. 2019
DECANTER 2023, SILVER 90 PTS

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KRYSOS IGT FEUDO DISISA

GRAPES GRILLO

REGION GRISÌ - MONREALE (PA)

WINEMAKING LONG MATURATION OF THE GRAPES ON THE PLANT. SELECTIVE GRAPE HARVEST. TEMPERATURE CONTROLLED FERMENTATION (15 - 18°C). AGING IN STAINLESS STEEL TANKS FOR 12 MONTHS, IN BOTTLE FOR A MINIMUM OF 12 MONTHS

TASTING NOTES **COLOR:** AMBER-COLOURED
BOUQUET NOTES OF RIPE FRUITS, HONEY AND DRIED FIGS
PALATE: INTENSE, EMBRACING AND SMELLS OF DRIED FIGS

AWARDS CONCOURS MONDIAL DE BRUXELLES
GOLD MEDAL



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