



**FEUDO DISISA**

MONREALE • SICILIA

**SICILY**



## CHARA IGP

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## FEUDO DISISA

**GRAPES** Catarratto 50%, Insolia 50%

**REGION** Grisi - 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 with elegant green shades.  
**AROMA:** Fruity smell with notes of broom and peach  
**TASTE:** Fresh, fruity and well-balanced body





# VUARIA DOC

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## 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





# GRILLO

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## FEUDO DISISA

**GRAPES** Grillo

**REGION** Grisi – 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





# NERO D'AVOLA IGP

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## 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.





# TORNAMIRA

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## FEUDO DISISA

**GRAPES** Syrah (50%), Merlot (25%), Cabernet Sauvignon (25%)

**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.

**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** V 2016  
Bibenda, 4 Glasses  
Luca Maroni 94  
Wine Advocate, 90



# GRECU DI LIVANTI DOC NERO D'AVOLA ROSATO

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## 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







# ADHARA DOC

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## FEUDO DISISA

**GRAPES** Syrah

**REGION** Grisi – 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.





# DI LAURI IGP TERRE SICILIANE VINO FRIZZANTE BIANCO

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## 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**  
**COLOR:** Straw yellow with elegant green shades  
**BOUQUET:** Intense floral notes  
**PALATE:** Fresh, light and persistent foam





# LU BANCU

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## FEUDO DISISA

**GRAPES** 100% Catarratto

**REGION** Grisi - 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** V. 2021:  
Decanter 2023, Bronze  
5StarWines, 90 pts  
FORBES, The Twelve best wines 2022  
Doctor Wine 2023, 97 pts  
5 StarWines, 91 pts



# GRAN MASSENTI DOC PERRICONE - MOREALE

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## FEUDO DISISA

**GRAPES** 100% Perricone

**REGION** Monreale (PA), Sicily

**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





# KRYSOS IGT

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## FEUDO DISISA

**GRAPES** Grillo

**REGION** Grisi - Monreale (PA), Sicily

**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** V 2019:  
Concours mondial de Bruxelles, Gold Medal





## CHARDONNAY DOC

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### FEUDO DISISA

**GRAPES** Chardonnay

**REGION** Grisi - Monreale (PA), Sicily

**WINEMAKING** Selective grape harvest. Temperature controlled fermentation (15 – 18°C). Aging in oak barrels for 6 months. Aging in bottle 120 days.

**TASTING NOTES** **COLOR:** Golden yellow with gold shades  
**BOUQUET:** Intense notes of citrus fruits and vanilla  
**PALATE:** Fresh, fruity and well-balanced body

