



Grillo IGP



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> Straw yellow color with green reflections. Fruity with notes of citrus fruits. Fresh, very persistent taste.

Food Pairing> Shellfish, Vegetarian, appetizers and snacks.

Alcohol Content> 13.00 % vol

Chara IGP

Grapes > Catarratto lucido (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
Selective grape harvest. Temperature-controlled fermentation (15-16°C). Storage in steel tanks for 6 months. Aging in bottle 60 days

Tasting Notes> Straw yellow with green reflections. Broom and peach. Fresh – fruity and harmonious.

Food Pairing> Shellfish, Vegetarian, appetizers and snacks.

Alcohol Content> 13.00 %



FEUDO DISISA



Lu Bancu



Grapes > Catarratto

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> Straw yellow with green reflections. Broom and peach. Fresh – fruity and harmonious.

Food Pairing> Shellfish, Vegetarian, appetizers and snacks.

Alcohol Content> 12,50 % vol

Daliah Chardonnay DOC

Grapes > Chardonnay

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 120 days.

Tasting Notes> Golden yellow. Fruity with notes of honey and citrus fruit. Very persistent.

Food Pairing> Shellfish, Vegetarian, appetizers and snacks.

Alcohol Content> 13,00 % vol



FEUDO DISISA



Vuaria DOC



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. Aging in bottle 1 year.

Tasting Notes > Intense ruby red color with purple hues. Fruity with notes of cherry and raspberry. Full, persistent and harmonic taste.

Food Pairing > Beef Pasta Lamb.

Adhara IGT

Grapes > Syrah

Region > Grisi – Monreale (PA), Sicily

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. Aging in bottle 120 days.

Tasting Notes > Intense ruby red color with purple hues. Fruity with notes of cherry and raspberry. Full, persistent and harmonic taste.

Alcohol Content > 13,50 % vol



FEUDO DISISA



Gran Massenti Perricone DOC



Grapes > Perricone

Region > Grisi – Monreale (PA), Sicily

Winemaking > Selective grape harvest. Skin contact 15 days. Temperature-controlled fermentation (27°C). Malolactic in steel tanks. Storage in barrels for 10 months in steel tanks for 6 months. Aging in bottle 60 days.

Tasting Notes > Intense ruby red color with purple hues. Fruity with notes of cherry and raspberry. Full, persistent and harmonic taste.

Food Pairing > Beef Pasta Lamb.

Alcohol Content > 14.00% vol

Tornamira IGT

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. Aging in bottle 1 year

Tasting Notes > Intense ruby red color with purple hues. Fruity with notes of cherry and raspberry. Full, persistent and harmonic taste.

Food Pairing > Beef Pasta Lamb

Alcohol Content > 14.00 % vol



FEUDO DISISA



Krysos IGT



Grapes > Grillo

Region > Grisi – Monreale (PA), Sicily

Winemaking > Selective grape over maturation harvest. Temperature-controlled fermentation (15-18°C). Storage in steel tanks for 1 year. Aging in bottle for 1 year.

Tasting Notes > Amber color. Fruity with notes of honey and fig. Very persistent, harmonic.

Alcohol Content > 14.00% vol

Nero d'Avola IGP

Grapes > Nero d'Avola

Region > Grisi – Monreale (PA), Sicily

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. Aging in bottle 120 days.

Tasting Notes > Intense ruby red color with purple hues. Fruity with notes of cherry and raspberry. Full, persistent and harmonic.

Food Pairing > Beef, Pasta, Lamb.

Alcohol Content > 13.00 % vol



FEUDO DISISA



Greco di Livanti DOC



Grapes > Nero d'Avola

Region > Grisi – Monreale (PA), Sicily

Winemaking > Selected grape harvest. Maceration 15 days. Fermentation at controlled temperature (15-18 °C). Aging in stainless steel tanks for 6 months. Refinement in the bottle 60 days.

Tasting Notes > Soft pink color. Fruity with floral notes of rose petals. Full, persistent and harmonious taste.

Alcohol Content > 12.00% vol



FEUDO DISISA