



## GRILLO

Vintage 2020

Sicilia D.O.C.

APPELLATION :	Sicilia Denominazione di Origine Controllata
GRAPE VARIETY :	100 % Grillo
ANALYTICAL DATA :	Alcohol Volume 12,5 % - Total Acidity 8,20 – Residual sugars 3,0 g/L – Dry extract 23,1 g/L
LOCATION :	Contrada Vuaria Plot : Pagliara of 5,50 HA
YEAR PLANTED :	2014
VINE TRAINING SYSTEM :	Guyot /Double Curtain
ROOTSTOCK :	1103 Paulsen
PLANT DENSITY :	4.000 plants / HA

SOIL CHARACTERISTICS : soils are deep, tendentially of medium paste clay with bone chip, particularly fertile, able to obtain an ideal vegetative development of the plants.

The Pagliara plot adjacent the winery, is at an average altitude of 410 meters above sea level, plateau setting with slight declivity which exposes the vineyard south east.

THE YEAR'S CLIMATE TREND : it was a mild winter phase with not much rain precipitation. Spring had nice weather but also a bit dry. June had temperatures below average but with some random rain fall. July started with high heat peaks and a strong storm mid month about 40 mm with vines resentment since there had been rare rainfall.. August caharacterized by very high temperatures throughout whole month with conspicuous maturation advances, peaks of 38 degrees C. and scirocco winds month end days. Harvest was anticipated by a few days in the second decade of august a few days ahead of the previous harvest with perfect health and quality of the grapes and wine.

YIELD : 90 q/HA being a 25 % increase yield compared to the previous year.

VINIFICATION : the grapes, were selected during the picking effected in the early morning hours, soft pressed and immediately reduced in temperature for the static decantation. After 36 hours the clear must was sent to the fermentation vat, at 15 ° C. protracted until September 10<sup>TH</sup>

AGING : the wine obtained rested on its own lees in stainless steel vats at constant temperature until the end of February.

Beginning of March the wine was prepared for bottling which occurred beginning of April.

The wine bottles rested for approximately 30 days before being commercialized.



BOTTLES PRODUCED: 40.000

TASTING NOTES : the 2019 vintage brought extraordinary intensity of perfumes to the Grillo, with remarkable finesse, elegance and persistence; your nose can capture floral sensations of Lantana mossy and orange blossom as well as pear and passion fruit.

The palate sensations will confirm a perfect balance of flavours and roundness accompanied by a substantial acid note which extends the sapidity and aromatic persistence perceived at nose.

Because of the rich aromatic component this wine will pair very nicely with many plates from the Mediterranean cuisines.

A wine which requires tasting to appreciate all its characteristics.

Suggested serving temperature : 10-12 °C



## CHARA

Vintage 2020

Sicilia D.O.C.

APPELLATION:	Sicilia – Denominazione di Origine Controllata
GRAPE VARIETIES :	Catarratto 65% - Inzolia 35%
ANALYTICAL DATA :	Alc. Vol 12,50 % - Total Acidity 7,90 – Residual sugars 2,5 g/L – Dry extract 25,1 g/L
LOCATION :	Contrada Vuaria Plot : Pagliara of 1,73 HA for the Inzolia Plot : Vuaria of 4,50 HA for the Catarratto
YEAR PLANTED :	Catarratto in 2013 . Inzolia in 2014
VINE TRAINING SYSTEM :	Guyot
ROOTSTOCK :	1103 Paulsen
PLANT DENSITY :	4.000 Plants / HA

**SOIL CHARACTERISTICS :** soils are deep, tendentially of medium paste clay with skeleton presence, particularly fertile, able to obtain an ideal vegetative development of the plants.  
The Pagliara plot adjacent the winery, is at an average altitude of 450 meters above sea level, plateau setting with slight declivity which exposes the vineyard south east.  
The Vuaria plot distant a couple of hundred meters south of the Inzolia has a slight eastern slope at an altitude of 370 meters asl.

**THE YEAR'S CLIMATE TREND :** Mild winter, rare rainfall. Spring in the name of good weather but also dry. June with temperatures below norm with some random rain phenomenoms. July with initial high temperature peaks. And a violent thunderstorm episode mid month with approx.. 40 mm rainfall, causing resentment of the vines given the previous lack of rain. August characterized by very high temperatures throughout whole month with clear early maturation signs, peaks of 38 degrees C and Scirocco winds the last days of the month.

Harvest was earlier for both grapes, in the third decade of august, about 10 days ahead of the previous harvest and with perfect health and quality of the grapes and wine.

**YIELD :** 70 q/ha for the Catarratto which resented of the Scirocco winds during flower setting. Was slightly higher than previous year. , Same for the Inzolia which achieved 85 q/ha which was a bit over the previous vintage.



VINIFICATION : the grapes, vinified separately were selected during the picking effected in the early morning hours, soft pressed and immediately reduced in temperature for the static decantation. After 36 hours the clear must was sent to the fermentation vat, at 15 ° C. protracted until the end of September.

AGING : the wines obtained were assembled at the end of October and rested on their own lees  
In stainless steel vats at constant temperature until the end of February.  
Mid march the wine was prepared for bottling which occurred beginning of April.  
The wine bottles rested for approximately 30 days before being sold.

BOTTLES PRODUCED : 40.000

TASTING NOTES: The color is straw yellow and evolves to light gold in the subsequent years. It is characterized by a wide array of intense perfumes. Traces of citrus fruit and vegetable are noted in particular vintages, lead to notes of passionfruit and grapefruit from the Catarratto combined to more fruitier notes of the Inzolia such as apple and peach with bouquet of spring flowers, broom and orange.  
At palate the wine will strike with a fresh bursting acid note which sustains and amplifies the body of this wine resulting in a highly pleasing balance and harmonious wine.  
The high level of flavour and minerality allows for a variety of dish pairings from simple appetizers to many seafood and white meat recipes.

Suggested serving temperature : 10 – 12 ° C.



## **LU BANCU**

Vintage 2020

Monreale D.O.C.

APPELLATION : Monreale Denominazione di Origine Controllata

GRAPE VARIETY : Catarratto 100 %

ANALYTICAL DATA : 13,50 % Alc. Vol. – Total Acidity 8,60 - Residual Sugar 3,1 g/L –  
Dry extract 25,3 g/L

LOCATION : Contrada Vuaria  
Plot : Vuaria of 4,57 HA (37.56.00 N – 13.05.18 E)

YEAR PLANTED : 2013

TRAINING SYSTEM : Guyot

ROOTSTOCK : 1103 P

PLANT DENSITY : 4444 Plants/HA

SOIL CHARACTERISTICS : Contrada Vuaria extends from the village of Grisì accompanying the valley south. It is characterized by deep soils tending medium paste clay with irrelevant bone, particularly fertile with good water presence able therefore to provide optimum vegetative development for the plant. The Vuaria plot for this Catarratto is found at an average altitude of 330 meters asl, with a slight slope southern exposition.

CLIMATIC CHARACTERISTICS : Mild winter, rare rainfall. Spring in the name of good weather but also dry. June with temperatures below norm with some random rain phenomenoms. July with initial high temperature peaks. And a violent thunderstorm episode mid month with approx.. 40 mm rainfall, causing resentment of the vines given the previous lack of rain. August characterized by very high temperatures throughout whole month with clear early maturation signs, peaks of 38 degrees C and Scirocco winds the last days of the month.

Harvest occured end of the third decade in august, precisely September 28<sup>th</sup> , a week ahead of the previous year

YIELD : 80 q/HA

### VINIFICATION:

the grapes were selected during the early morning harvest, soft crushed then immediately reduced in temperature for the static decanting, after 36 hours the clear must was moved to the fermentation vats which occurred at 15 C ° and protracted till September 14<sup>th</sup>.



**AGING:** the wine obtained rested on its lees in steel vats maintained at constant temperatures until the end of May with cadenced pump overs to maintain the noble sur lees. Beginning of May the wine was prepared for bottling through a slight clarification and a subsequent filtering.

Bottling occurred in May 20<sup>th</sup>, 2020

Once bottled the wine continued aging and was commercialized only after obtaining the balanced harmonious sensations which characterizes this wine. The 2020 vintage had rested approximately 50 day before being commercialized.

**BOTTLES PRODUCED :** 10.000

**NOTE OF INTEREST:** in search of the 'Lu Bancu' , the treasure hidden by the Saracen Arabs, in the whereabouts of the Feudo Disisa, this is a tribute to the legend by means of the wines 'I TESORI' which the winery created to enhance its own authentic treasures ' the historic indigenous varieties of Sicily which find in these terroirs idea conditions for expressing their best intrinsic characteristics.

**TASTING NOTES :** Catarratto is the most widely cultivated vineyard of the entire Sicilian Region in various areas of the island. However the height of the Feudo Disisa terroirs being of high elevations make our terroirs most ideal for this variety.

The 2020 harvest presents richness in the texture of perfumes from the optimum balance and pleasantness at palate, to the taste persistence surely amongst the characteristic which will affect you most.

It is a wine you can enjoy in youth with lively and intense expressions, colors and perfumes but it's the evolving with some time which you discover offers in the Lu Bancu the special notes of acidity the skilled with the more demanding palates realize, the high noticeable acidity integrates to perfection with the body and intensity of this vintage.

**PAIRING SUGGESTIONS :** a wine able to pair so well with a wide variety of dishes of seafood and those typical of the Mediterranean gastronomy.

**Temperature of service :** 8-10°C



## TERRA DELLE FATE

Vintage 2019

Sicilia D.O.C.

APPELLATION : Sicilia Denominazione di Origine Controllata

GRAPE VARIETY : Fiano 100 %

ANALYTICAL DATA : Alc. Vol. 12,50 % - Tot acidity 6,60 – residual sugar 2,0 g/L – Dry extract 22, g/L

LOCATION : Contrada Vuaria  
Plot : Pagliara of HA 1,19 (37.56.57N-13.05-55E)  
Contrada Cambuca  
Plot : Terra Delle Fate of 2,26 HA (37.57.17N-13.06.42E)

YEAR PLANTED : 2014 & 2003

VINE TRAINING SYSTEM : Guyot

ROOTSTOCK : 1103 P

PLANT DENSITY : 4.444 plants /HA

SOIL CHARACTERISTICS : deep soils, clay with poor bone presence, fertile at Cambuca and medium paste clay quite fertile in Contrada Pagliara. The Cambuca plot is in slight slope and exposed east at an altitude of 320 m. asl . The Pagliara plot has a greater slope with south, south-west exposure at an altitude of 420 m. asl.

CLIMATE CONDITIONS: the year was quite normal with winter in the norm with spring showers which delayed the budding during fruit set. There was rain also during fruit set which caused a bit of reduced grape yield.

The initial delay was bridged by the persistence of the high daily temperatures abundantly over 30 ° C. which occurred uninterrupted from mid July till mid August. There were no precipitations during the summer season.

The harvest occurred in the third decade of august, in line with previous years averages.

Grape bunches were scattered due to some poor fruit setting, but were of good quality.

YIELD : 60 q/HA. 25 % reduced compared to previous average productions.

VINIFICATION : the grapes were selected during the harvest in the early morning, following soft press were immediately brought to low temperatures for the static decantation. After 36 hours the clear must was moved to the fermentation steel vats at 15 ° C. until September 10<sup>th</sup>



AGING : the wine rested on its lees in steel vats at constant temperature until end of August subsequent the harvest. At the end of September the wine was prepared for bottling through a slight clarification and subsequent filtration.

Bottling occurred on 25/09/2020.

Once bottled the wine proceeded aging in bottle until ideal taste balance. The 2019 vintage aged in bottle for 200 days before being commercialized April 23<sup>rd</sup> .

BOTTLES PRODUCED: 3.000

TASTING NOTES : if possible uncork the wine an hour before tasting. The olfactory sensations will surprise . The mineral notes accompanying notes of honey and white flowers will blossom gradually at the nose emphasize the finesse and elegance. At palate the high acidity of the grapevine softened by the year aging amalgamates with the rich flavor of the wine offering a tasting balance which will improve in time so much that if you forget a vintage in your cellar for a couple of years, at a fresh constant temperature, will surprise for its potential of improving and harmonizing fully its components.

PAIRING SUGGESTIONS : stands very well on its own or paired to elaborated main course dishes, soft textured cheese.

Serving temperature : 10-12°C





## **CHARDONNAY**

Vintage 2018

Sicilia D.O.C.

**APPELLATION :** Sicilia Denominazione di Origine Controllata

**GRAPE VARIETY :** Chardonnay 100 %

**ANALYTICAL DATA :** Alcohol vol. 12,00 % - Total acidity 6,86 – Residual sugar 2,1 G/L,  
Dry extract 26 G/L

**LOCATION :** Contrada Valanche

Plot: lot of 5,39 HA

**YEAR PLANTED :** 2003

**VINE TRAINING SYSTEM :** Spurred Cordon

**ROOTSTOCK :** 1103 P

**PLANT DENSITY :** 4.444 Plants / HA

**SOIL CHARACTERISTICS :** the soils are deep, tending clay with skeleton presence of good fertility, enriched from alternating years of natural fertilizer from the estate stable, able to improve and guarantee the minerals required for the plants vegetative development.

The plot is on the west side of the naturally formed amphitheatre hill which embraces the valley below the winery. It is slightly sloping at an altitude of 380 m. asl, which exposes the vineyard south east.

**THE YEAR'S CLIMATE TREND :** January was completely dry followed by February and March with good precipitations which allowed a normal recovery of the vine plant's vegetative activity. This was followed by April poor in precipitations, which then occurred in May and from the beginning of June through the entire summer period, provoking anomalous rainy phenomena resulting in a fresh summer season.

The flowering bud setting phases occurred with stable weather allowed to obtain a rich grape bunch production. The grape maturation happened gradually thanks to contained temperatures. Harvest ocured in the third decade of August slightly later compared to warmer years-

The grape bunches appeared healthy and compact.

**YIELD :** grape production resulted 80 q/HA. On average with previous productions,

**VINIFICATION :** the grapes were selected during the picking which occurred in the early morning hours, they were soft crushed and immediately brought to a low temperature for the static decanting, after 36 hours the clear must is transferred to the steel fermentation vats, at 15 ° C. protracted until September 2<sup>nd</sup>



**AGING :** the wine obtained was divided into two parts. Approximately 60 % paused on its own lees in steel vats at constant controlled temperature until end of May. The other 40 % had been put into new French oak barrels. During the beginning of June the two parts were assembled and the wine was prepared for bottling with a light clarification and a subsequent filtering.

Once bottled the wine continued its aging and was commercialized only after achieving the right balance of harmonious sensations which characterize it. For the 2018 vintage the wine paused for approximately 60 days before being commercialized.

**BOTTLES PRODUCED :** 6.000

**TASTING NOTES:** surely a wine which can offer varying sensations depending on the time spent between the harvest and the glass pour. If drunk young will hit you with a bursting apple fruit sensation accompanied by sweet spicy notes. If drunk with the patience, waiting a longer period of time, the perfume aromatic combination accompanied by a greater tasting balance will allow you to reach a true expression of elegance and harmony which this great grape variety offers from this Sicilian terroir.

**FOOD PAIRING :** can be enjoyed very pleasantly on its own or combined with first course dishes and fresh paste cheese.

**Suggested serving temperature :** 10-12°C



## GRECU DI LIVANTI

Vintage 2020

Monreale D.O.C.

APPELLATION :	Monreale Denominazione di Origine Controllata
GRAPE VARIETY :	Nero D'Avola 100 % , Rosè vinification
ANALYTICAL DATA :	Alcohol volume 12,50 % - Total acidity 7,45 – Residual sugar 3,00 g/L – Dry Extract 21,8 g/L
LOCATION :	Contrada Vuaria Plot denominated Vuaria, of 7,80 HA
YEAR PLANTED :	2006
VINE TRAINING SYSTEM :	Guyot
ROOTSTOCK :	1103 P
PLANT DENSITY :	4444 Plants / HA

**SOIL CHARACTERISTICS :** the Contrada Vuaria borders the outskirts of the small town of Grisi accompanying the valley on the south side. It is characterized by deep soils, tending medium paste clay with irrelevant presence of skeleton, particularly fertile and with good water presence, able therefore to guarantee an optimum plant vegetative development.

The Vuaria plot of this Nero d'Avola plot is situated at an average altitude of 360 meters asl., with a slight slope exposure towards south east.

**THE YEAR 2020 CLIMATE TREND:** Mild winter, rare rainfall. Spring in the name of good weather but also dry. June with temperatures below norm with some random rain phenomenoms. July with initial high temperature peaks. And a violent thunderstorm episode mid month with approx.. 40 mm rainfall, causing resentment of the vines given the previous lack of rain. August characterized by very high temperatures throughout whole month with clear early maturation signs, peaks of 38 degrees C and Scirocco winds the last days of the month.

Harvest was decided at residual sugar and acidity suitable for the production of Rosato, on August 25<sup>th</sup> slightly ahead of previous years.

**YIELD :** well managed agronomy efforts allowed a good production of 85 Q/ha.

**VINIFICATION :** the grapes were selected during picking in the early morning hours.

In the cellar the grapes were processed by white vinification : soft pressed, then the slightly rosè shaded must was immediately brought to low temperature for the static decantation , after 36 hours the clear must was sent to the fermentation stainless steel vats , at 15 C° until September 6<sup>th</sup> .



**AGEING:** the wine obtained rested on its own lees in steel vats maintained at constant temperature

Until end of May. Beginning the wine was prepared for bottling, at the end of the month. The wines rested for 30 days before being commercialised.

**BOTTLES PRODUCED:** 6.000

**TASTING NOTES :** the slightly shaded pink color of this wine is what makes it particular together with the finesse of the perfumes only a great vine like Nero d'Avola can express through a rosè vinification. A bouquet with delicate floral and fruity traces at the nose and particularly elegant and very pleasing balanced tasting sensations.

The essences of this wine can be captured early in its exuberant youth or with more harmony and pleasantness after a short term aging able to round off at best all its components.

**FOOD PAIRING:** Combines well with first course meals or elaborated seafood dishes

**SERVING TEMPERATURE :** 8-10 °C



## **DILAURI'**

**WHITE SPARKLING WINE**

**SICILIA I.G.P.**

**APPELLATION :** Sicilia – Indicazione Geografica Protetta

**GRAPE VARIETIES :** Assemblage of the best Catarratto, Grillo, Fiano and Chardonnay wines produced in 2020

**ANALYTICAL DATA :** Alcohol level 12,50 % - Total acidity 8,80 - residual sugars 4,1 g/l – dry extract 23,2 g/l

**PRODUCTION :** In March 2021, a selection of the Feudo Disisa vineyard estate's best wines was assembled and moved to the autoclave for sparkling. Refermentation occurred at 14 ° C with the help of selected yeasts. After approximately one month of completed fermentation, the wine was subjected to a slight process of clarification and refrigeration. Was then bottled end of April following 60 days of bottle ageing and was ready for purchase.

**BOTTLES PRODUCED :** 5.000

**TASTING NOTES :**

The color is straw yellow with lively light green reflection. A light and persistent sparkle accompanies the wine in the glass. A floral bouquet of perfumes will delight your olfactory senses and a very pleasant and prolonged freshness will follow the tasting.

**NOTE OF INTEREST :** Dilauri is the first sparkling product produced by Feudo Disisa. It is a high quality product to best accompany your aperitivi or sparkling meals.



## **NERO D'AVOLA**

Vintage 2019

Sicilia D.O.C.

APPELLATION : Sicilia Denominazione di Origine Controllata

GRAPE VARIETY: Nero d'Avola 100 %

ANALYTICAL DATA : Alc vol. 14 % , total acidity 5,30 – Residual sugar 1,3 g/L , Dry extract 30,7 g/L

LOCATION: Contrada Valanche – Cipodduzze

Plot : 2,00 HA

Plot: 2,12 HA

YEAR PLANTED : 2003 – 1998

VINE TRAINING SYSTEM : CORDON SPUR

ROOTSTOCK : 1103 P.

PLANT DENSITY : 4.444 Plants / HA and 3.472 / HA

SOIL CHARACTERISTICS : the two plots are situated in the natural hilly amphitheatre which embraces the valley below the winery and are opposite each other. The first plot is in slight declivity exposed east at an altitude of 300 meters asl. The second plot is also on a gentle slope eastern exposed at an altitude of 370 mt asl. In both plots the soils are deep tending clay with little bone presence. Fertility is contained with natural fertilizers from the company stables. This assures the organic mineral components required for the plants vegetative development.

YEAR 2019 CLIMATE TREND : quite normal trend, winter in the norm, spring with showers which delayed budding. There was rain also during fruit setting which caused a minor production of grapes. The initial delay was bridged by the persisting high daily temperatures well above 30 ° C . happened uninterruptedly from mid July till mid August. Towards end of August temperatures normalized in the seasonal averages allowing perfect maturation of the grapes with harvest occurring end of the second decade of September.



YIELD : 80 q/HA . 10 % decrease on the previous year .

VINIFICATION: the grapes were selected during harvest, in the winery after the de stemming the must was sent to vinify in steel vats at controlled temperatures at first 26° C for 72 hours , then 24 ° C until fermentation completed, with constant frequent pump-overs in the initial phase and reduced during maceration lasting another 72 hours after exhausting the sugars. Following pressing the wine effected malolactic fermentation in steel vats at the end of October.

AGING :

the wine obtained was preserved in part, 30 % approximately, in second year French oak barrels for roughly a year and the remaining 70 % continued the aging in steel vats for approximately a year undergoing pumping overs each season changes.

At the begining of October of the year following harvest the wine in the barriques was assembled with the quantities in the steel vats and was processed with clarification and filtering.

It was bottled at the end of November and continued the aging process for another 4 months before being commercialized which happened in April 2021.

BOTTLES PRODUCED: 40.000

TASTING NOTES : having had very good results the previous year, efforts were to continue also for the 2019 vintage the same process and obtained finesse of perfumes and taste sensations; the greater body and structure of the wine tied to a warmer vintage forced intervention in the vineyards a few days ahead for the picking and lower fermentation temperatures in vinification, thus was able to maintain gustatory elegance favoring great drinkability. Notes of cherry with hints of aromatic herbs and spice find delicacy in the sapid and tannins sensations perceived.

FOOD PAIRING : pairs very pleasantly with most meat dishes and seasoned cheese.

SUGGESTED SERVING TEMPERATURE : 16-18°C



## **ADHARA**

Vintage 2018

Sicilia D.O.C.

APPELLATION: Sicilia Denominazione di Origine Controllata

GRAPE VARIETY : Syrah 100 %

ANALYTICAL DATA : Alc. Vol 14 % , Total acidity 5,60, Residual sugar 2,5 g/L , Dry extract 36,2 g/L

LOCATION : Contrada Cipodduzze

PLOT : Olive Grove 3,30 HA

YEAR PLANTED : 2004

VINE TRAINING SYSTEM : Spurred Cordon

ROOTSTOCK : 1103 P.

PLANT DENSITY : 4.444 Plants / HA

**SOIL CHARACTERISTICS:** the plot is located in the western part of the natural hilly amphitheater which embraces the valley below the winery. It is on a slight slope at an altitude of 350 mt. asl, which exposes the vineyard south east. The terroir is deep and tending clay with irrelevant skeleton presence. The fertility of the sloppier side and the natural fertilizers supplied by the company stable contribute the organic minerals necessary for the vegetative development of the plant.

**THE YEAR 2018 CLIMATE TREND :** January was completely dry followed by February and March which had good precipitations which allowed a normal resumption of the vines vegetative activity. April was poor in precipitations, which occurred in mostly in May and from mid June through the whole summer season, causing anomalous rain phenomenons for this period and resulting in a particularly fresh summer season.

The flowering and bud setting phases which ocured during stable weather allowed obtaining a rich grape bunch production with spring pruning adequate to the quality desired.

various interventions were necessary from mid June and in July to preserve the health of the grape bunches. The summer temperatures allowed the constant and continuous accumulation of sugars and polyphenols by the plants thus achieving a prefect gradual physiological maturation. The rains that characterised September in many parts of western Sicily did not impact our territory. The harvest took place at the end of the first decade in September.





YIELD : 90 q/HA. A 15 % increase on 2017

VINIFICATION: the grapes were selected during harvest. In the winery following the de stemming the must was moved to controlled temperature steel vats at first at 28 ° c for 48 hours , then at 24 ° c till the end of fermentation with constant and frequent pumping overs in the first phase then reduced in the maceration phase, continued for another 48 hours following the exhaustion of the sugars. After pressing the wine did malolactic fermentation in steel vats until the end of October.

AGING : 30 % of the wine obtained was aged in second year passage french oak barrels for approximately a year. The remaining 70 % continued aging in steel vats for roughly a year undergoing decanting every season change. In february 2020 the wine from the barrels was assembled with the remaining steel vats and was subjected to the clarification and filtration processes.

It was bottled at the end of February 2020 and aged for another 4 months before being commercialised.

BOTTLES PRODUCED : 25.000

TASTING NOTES : with the 2018 vintage you can perceive the dense plot of polyphenols which characterizes the color ruby red very concentrated, and the body.

The bouquet is of red underwood fruits blended with aromatic spicy notes.

The body and structure accompany taste to a balanced aftertaste and persistence.

PAIRING : pairs very nicely with meats and seasoned cheese.

SERVING TEMPERATURE: 16-18 °C



## GRANMASSENTI

Vintage 2017

Monreale D.O.C.

APPELLATION :	Monreale Denominazione di Origine Controllata
GRAPE VARIETY :	Perricone 100 %
ANALYTICAL DATA :	Alc. Vol 14 % - total acidity 6,10 – residual sugars 3 g/L Dry extract 37,5 g/L
LOCATION :	Contrada Vuaria PLOT of 2,38 HA (37.56.10 N – 13.05.13 E)
YEAR PLANTED :	2013
TRAINING SYSTEM :	Guyot
ROOTSTOCK :	1103 P.
PLANT DENSITY :	4.000 Plants/HA

SOIL CHARACTERISTICS : deep soils tending medium paste clay with some bone presence. The plot is set on a hill sloping downwards towards south, south-west and partially south east with slight slopes at an average altitude of 360 m. asl. the Vuaria.

Soils mostly clay with slight bone presence and a bigger slope for the Contrada Cipodduze plot which has exposures partially south and east following the hilly trend at an altitude of 270 m. asl.

CLIMATIC CHARACTERISTICS OF THE VINTAGE 2017 : will be remembered for the numerous scorching heat waves which characterized the summer with temperatures well above the norm.

Beginning of the year January was particularly cold. Cold again in April with late frosts which caused some problems particularly for early harvest grape varieties like the Chardonnay.

The remaining period was quite regular with the vineyards appearing in optimum conditions at the harvest phase, and the grapes showing very good quality and health aspects.

Starting with August 1st until the 11<sup>th</sup> there were uninterrupted daily temperatures for 12 days that were over 40 °C . And night excursion temperatures that didn't go below 30 ° C . - Like the feeling of having a hair dryer pointed at you day and night.

This caused sudden maturation advances and a reduced the production, due to drought, about 40 %.

In return it was a formidable year with stunning wines for the concentration of aromas, perfumes, structure and body.

The Perricone harvest normally expected beginning of October as it is the last grape variety harvested in the company occurred mid September



YIELD : 50 q/HA . A reduction of 40 % compared to 2016 .

VINIFICATION: the grapes appeared dry and healthy during picking. In the winery after the de stemming the must was sent for vinification in stainless steel vats at controlled temperatures at first at 28 ° C for 48 hours , then at 24 ° C til fermentation completion, with constant and frequent pump overs in the initial phases then reduced in the maceration phase which proceeded for another 48 hours after the sugars depletion.

Following pressing the wine underwent the malolactic fermentation in steel vats until the end of October.

AGING : the wine was preserved in steel vats for about 18 months subject to siphonings over at every season change. During the month of February of 2019 the wine underwent the processes of clearing and filtering. It was bottled in the beginning of march 2020 and aged for another 4 months before being sold.

BOTTLES PRODUCED : 10.000

TASTING NOTES : from the 2017 vintage you can perceive the authentic essence of the Perricone, the particular concentration suffered by the grapes stands out from the intense un penetrable color. At the nose besides the evident intensity it is the multiple floral and fruity notes which characterize the wine. At palate the polyphenolic concentration is impressive but soft and ductile so much that combined with the ideal acidity and flavor will project you in a symphony for the balance and harmony perceived. It will remain impressed in your memory bank.

PAIRING : combines pleasantly with various meat dishes and seasoned cheese.

Serving temperature : 16-18°C



## VUARIA

Vintage 2015

Monreale D.O.C.

APPELLATION:	Monreale Denominazione di Origine Controllata
GRAPE VARIETY :	Nero d'Avola 100 %
ANALYTICAL DATA :	Alc. Vol 14 % - Total Acidity 6,00 - Residual sugar 0,9 g/L- dry extract 34,1
LOCATION :	Contrada Vuaria
	PLOT : of 7,87 HA (37.56.15 N – 13.05.16 E)
YEAR PLANTED :	2006
TRAINING SYSTEM :	GUYOT
ROOTSTOCK :	1103 P.
PLANT DENSITY :	4.000 plants / HA

SOIL CHARACTERISTICS : Contrada Vuaria starts at the town of Grisi's border limit accompanying the valley in the southern direction.

It is characterized generally by deep soils of medium paste tending clay with some bone structure.

Only a small part of this big vineyard, the one with greater slope and the better south exposure is utilized for this selection. The periods of harvest differ compared to the milder sloped hill. The altitude for this knoll where the grapes are situated is 370 m asl.

CIMATE CHARACTERISTICS OF THE VINTAGE YEAR : 2015 had a climate course almost on average with our territory conditions, with January being a bit warmer followed by February slightly cooler. Spring time bud setting was not too generous with precipitations which were basically nil for the whole summer season which registered a month of July particularly warm slightly above average.

In conclusion we can confirm that 2015 from a climatic point of view was an excellent year both for the healthiness quality of the grapes and their favourable photointerates accumulation during maturation of the grapes.

Harvest for this Nero d'Avola occurred half way into the second decade of September.

YIELD: 75 q/HA. On average with previous years.



**VINIFICATION:** the grapes appeared dry and healthy during picking. In the winery following de stemming the must was sent to ferment in stainless steel vats at controlled temperatures initially at 28 ° C. for 48 hours then at 24 ° C. until fermentation completion, with constant frequent pump overs in the initial phase then reduced in the maceration phase which continued for another 72 hours following sugar depletion. After pressing the wine effected the malolactic fermentation in steel vats at the end of October.

**AGING :** following the malolactic fermentation and before the winter season the wine was placed in French oak barrels as follows: 30 % first year oak and 70 % second year wood from different barrique maisons. Aging continued in wood for approximately 18 months, and at beginning of summer 2017 the wine was siphoned to steel vats with constant temperatures for approximately one year, following which the wine was prepared for bottling which occurred at the beginning of august 2018. Aging proceeded in l bottles layed in the cellar, for another 6 months. When these wine bottles achieved perfect balance they were labeled and sold.

**BOTTLES PRODUCED :** 6.000

**TASTING NOTES :** the vintage 2015 has the characteristics of a prefect year. The grapes never suffered from imperfect pre harvest conditions. Therefore the wine obtained revealed a series of sensations which are unique and hardly repeatable. Lively color, optimum intensity and perfume range from marinated cherries to balsamic and herbal note. And a valid poliphenolic component soft and full like velvet.

**PAIRING :** pairs very pleasantly with various meat dishes and seasoned cheese.

**SERVING TEMPERATURE SUGGESTION :** 16-18°C



## **ROANO**

Vintage 2016

Monreale D.O.C.

APPELLATION: Monreale Denominazione di Origine Controllata

GRAPE VARIETY: Syrah 100 %

ANALYTICAL DATA : Alc. Level 14 % - Total acidity 5,60 – Residual sugar 0,6 g/L – dry extract 33,3 g/L

LOCATION : Contrada Cipodduzze  
PLOT: Roano of 3,11 HA (37.56.48 N – 13.06.53 E)

YEAR PLANTED : 1997

VINE TRAINING SYSTEM : Spurred Cordon

ROOTSTOCK : 1103 P.

PLANT DENSITY : 3336 Plants / HA

SOIL CHARACTERISTICS : the plot is situated in the eastern part of the natural hilly amphitheatre which embraces the valley below the winery. The soil is clish with mild bone, slight slope south and south-east exposed with an altitude of 270 meters.

CLIMATE CONDITIONS : 2016 was perhaps the last vintage year with climatic characteristics typical of these terroirs. Compared to the particularly dry 2017 and the subsequent particularly fresh and rainy. With rains concentrated in the winter months and warm dry summers. Consequently a rather traditional vegetative annual course with well timed precipitations which allowed the soils natural water reserves to sustain the vineyards vegetative growth during the dry periods, but mostly the result was naturally healthy grapes due to the favourable climatic conditions.

The Syrah harvest occurred as usual during the second decade of September when the complete physiological grape maturation was achieved.

YIELD : 80 q/HA. Average in the last 10 years.

VINIFICATION: the grapes presented dry and healthy during the harvest. In the cellar after de-stemming, the must was sent to the steel vats for temperature controlled fermentation, initially at 28 °C. for 48 hours then at 24 °C. to complete fermentation with regular pump-overs frequently initially then reduced in the maceration phase which lasted another 48 hours following sugar depletion. After the pressing the wine did the malolactic fermentation in steel vats till end October.



AGING: following malolactic fermentation and before the winter season, was placed in French oak barrels . 33 % first year , 33 % second and 33 % third year wood of three different barrel brands.

The aging in wood was effected for approximately 14 months. Inspiring 2018 the wine was spilled over to stainless steel vats maintaining constant temperatures for approximately 4 months and whas then prepared for bottling which occurred end of august 2018.

In cellar aging proceeded for 7 further months in bottles layed horizontally at controlled temperatures. Once obtained perfect balance of the blend the wine was labeled and distributed.

BOTTLES PRODUCED: 3.000

TASTING NOTES : 2016 vintage was a perfect seasonal course for this wine. A perfect maturation of the grapes was seen the particularly intense color, the consistence appears remarkable allowing pre tasting the wide body dense polifenolic plot very evidently.

To the nose the intensity and persistence accompanies the mature wild berries well amalgamated to a note of liquorice and leather on a background of toasting. Sensations which recure at palate for the remarkable persistence and intensity

PAIRING : wonderfully with various important meat dishes and seasoned cheese.

Serving temperature suggested : 16-18°C



## **TORNAMIRA**

Vintage 2016

Terre Siciliane I.G.P.

APPELLATION :	Terre Siciliane Indicazione Geografica Protetta
GRAPE VARIETIES:	Syrah 50 % - Cabernet Sauvignon 25 % - Merlot 25 %
ANALYTICAL DATA :	Alcohol vol 14,5 % - Total acidity 5,50 – Residual sugars 0,6 G/L Dry extract 33,1 g/L
LOCATION :	Contrada Valanche Plot : Piranio (37.56.13 N – 13.06.28 E) Syrah 5,05 HA Cabernet Sauvignon 2,70 HA Merlot 3,70 HA
YEAR PLANTED:	1999
VINE TRAINING SYSTEM :	Spurred Cordon
ROOTSTOCK :	1103 P.
PLANT DENSITY :	4.000 Plants/ HA

**SOIL CHARACTERISTICS :** soils are deep tending medium paste clay with irrelevant bone presence. The plots are adjacent and laid semi surrounding a decline with variable slopes and exposures at an altitude of 330 mt. asl. The grapes for the production of Tornamira are a selection of vine rows situated in the higher and best exposed sites.

**CLIMATE CONDITIONS:** 2016 was the last recent vintage with climatic and micro climatic conditions typical of the territory compared to the particularly dry 2017 and the subsequent years particularly fresh and rainy one. Rains were concentrated in the winter season and the summer was hot and dry. As a result the years vegetative course which can be defined “traditional” with appropriately timed rain which allowed the soils natural hydro reserves to sustain the vineyards vegetative growth during the dry spell. Mostly particularly healthy grapes was the result of favorable climatic conditions.

**YIELD :** 70 Q /HA. On average with previous years.

**VINIFICATION:** the grapes were dry and healthy during the picking. In the winery after de stemming the must was moved to the temperature controlled stainless steel vats at temperatures 28 C° for 48 hours , then 24 C° until fermentation completion, with frequent constant pumping overs in the initial phase then reduced





maceration for another 48 hours until sugar depletion. After pressing the wine underwent malolactic fermentation in steel vats until the end of October.

**AGING:** following the malolactic fermentation, prior to the winter season, the wine was placed in French oak barrels : 33 % first year oak, 33 % second year oak and 33 % in third year of three different barrel types. The aging took place in oak for 18 months. In spring 2018 the wine from the three different grape varieties was assembled in stainless steel vats maintained at constant controlled temperature for about four months where it was then prepared for bottling, which occurred at the end of August 2018. Aging continued in bottles preserved lying in the cellar for another 7 months. When the perfect balance was achieved amongst the various components the wine was labeled and put in the market.

**BOTTLES PRODUCED:** 6.000

**NOTE OF INTEREST:** Tornamira is a tribute to an ancient ruin situated in the area of the estate. From the vintage 2019, Tornamira will be denominated SICILIA DOC - RISERVA

**TASTING NOTES :** it is a wine with a very full color yet lively and very consistent denoting a concentration of elevated alcohol and glicerine. At the nose it is not the sure presence of intensity and persistence to hit but the strong sensation of fresh red fruit combined with traces of fragrant vegetables which the wine continues to maintain.

These sensations at nose consolidate at palate due to the rich tannin load and optimum sapidity. It is a wine with a great body and long sensorial finish. It is easy to predict its evolution if there is the patience to store it in the cellar surely to be amazed after aging a few years.

**FOOD PAIRING :** holds up very well on its own in a wine bar and pairs exceptionally well with most meat dishes and seasoned cheese.

**Recommended Service Temperature :** 16-18°C



## **KRYSOS**

Vintage 2017

Sicilia D.O.C.

APPELLATION :	Sicilia Denominazione di Origine Controllata
GRAPE VARIETY :	Grillo Late Harvest
ANALYTICAL DATA :	Alc. Level 15 % - Tot acidity 7,00 – Residual sugar 195,6 g/L – dry extract 42,1 g/L
LOCATION :	Contrada Valanche
	PLOT: Sottobosco
YEAR PLANTED :	2004
TRAINING SYSTEM :	Guyot
ROOTSTOCK :	1103 P.
PLANT DENSITY :	4.000 Plants / HA

**GRAPE CHARACTERISTICS:** natural plant sundry for these white grape berries from specific spots on the plot with particular agronomic attention such as defoliation and peduncular torsion to obtain the set enological results.

**CLIMATIC CONDITIONS :** 2017 will be remembered for the numerous heat waves which characterized the summer with temperatures well above the norm.

Beginning of the year in January was particularly cold. Cold weather returned in April with late frosts which caused some problems particularly early reducing the buds and production.

The rest of the period was regular and the vineyards resulted optimum during harvest and the quality of the grapes was healthy and good.

Starting from August 1st till the 11<sup>th</sup> for 12 days there were uninterrupted high daily temperatures above 40 ° C and night temperatures which didn't go below 30 ° C .

There couldn't be a better year for plant ripening the grapes which occurred rapidly and considerably earlier compared to other years, thus averting phytosanitary problems of prospective autumn rains. The grape picking occurred extraordinarily in the third decade of September. Two weeks in advance compared to other years.

**VINIFICATION:** the grapes were picked though with various degrees of maturation and were dry and healthy throughout the manually selected harvest.

After de stemming and soft press, the precious and poor dense juice was decanted and sent to ferment in stainless steel vats at 18 ° C . After three weeks the fermentation slowed down until halted reaching right elevated alcoholic level accompanied by the still high presence of sugar.



**AGING:** the wine continued its maturation in small stainless steel vats with pump overs every season change until the following summer subsequent the harvest. It was then prepared for bottling which occurred at the end of august 2018. Aging continued in bottle for another 6 months until reaching the perfect balance between the various components. The wine was then labeled and distributed.

**BOTTLES PRODUCED :** 3.000

**NOTE OF INTEREST:** the name Krysos is a Greek word which in ancient times was related to the Grisi territory. Its meaning "Golden Lands" has had this vocation for over 2.000 years.

**TASTING NOTES :** by swirling the glass gently you capture the pretty ancient gold color and the remarkable consistency.

At nose the intensity and numerous sensations are amazing. Perfumes which stand out are cooking spices nut meg, ginger, coriander, soft fig leaves and quince apple. Palate is surprised by the harmony. The high sweet component perfectly balanced with the ideal high acidity. You won't taste the sweetness but the freshness!

**PAIRING :** seasoned cheese, desserts and almond based cakes

**SERVING TEMPERATURE SUGGESTIONS :** 12-14 °C