












FEUDO DISISA




MONREALE - SICILIA



Gran Massenti

	INDICAZIONE GEOGRAFICA PROTETTA:	Sicilia
	PRODUCTION AREA:	Grisì - Monreale (PA)
	VARIETY:	Perricone
	VINEYARD EXTENTION:	3 Ha
	VINE DENSITY:	4500 vines/ha
	VINTAGE:	2015
	HECTAR PRODUCTION:	75 quintals/ha
	ALCHOL CONTENT:	14%
	PRODUCTION TECHNIQUE:	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.

DESCRIPTION:

	COLORE:	Intense ruby red with purple hues
	BOUQUET:	Fruity with notes of cherry and raspberry
	PALATO:	Full, persistent and harmonic