



Feudi del Pisciotto

GIANBATTISTA VALLI Cerasuolo di Vittoria DOCG

A wine with great personality obtained from the vinification of red grapes Frappato and Nero D'Avola. Very intense and persistent fragrance reminiscent of ripe pomegranate, cherry?red color, in the mouth is warm and full bodied.

Denomination: DOCG Cerasuolo di Vittoria

Yearly bottle production: 12.000

Grapes: 60% Nero d'Avola, 40% Frappato

Vinification: in steel

Ageing: in barriques – 50% new and 50% used

Type of ground: medium mixture tending to sandy

Vineyards Height: 200 mt a.s.l.

Production area: Niscemi (CL)

Serving Temp. : 16?18°

Alcohol degree: 13,5

Taste: Ripe pomegranate, cherry?red color, in the mouth is warm and full bodied.

Food Combination: white meat stew, meat tartare?carpaccio, eggs and savoury pies, fish soup with tomato

Grapes : Nero d'Avola (60.00%), Frappato (40.00%)

SICILIA

Sicily is the largest island in the Mediterranean Sea. It has a classic Mediterranean climate with mild to warm, wet winters and warm to hot, dry summers. Sicily has more vineyards than any of the other Italian regions competing with Apulia for first place as the largest wine producer. Many grapes are made into raisins, used in local cooking, and Sicilian grapes also play a large role in creating dessert wines, which require a higher concentration of grapes and are consumed in smaller quantities. In fact, in the world of international wine, Sicily is renowned for the many outstanding dessert wines, such as the world-famous Marsala.;

