



## GRANMASSENTI | TREASURES

*From an ancient popular legend narrating the story of a hidden treasure on the Feudo Disisa estate, the name of this wine produced from an autocton variety of this area: the Perricone.*

### TECHNICAL DATA

**DENOMINATION DOC** Monreale

**PRODUCTION AREA** Grisi - Monreale (PA)

**GRAPE VARIETY** Perricone

**SOIL** Clay

**TRAINING SYSTEM** Espalier training with Guyot pruning

**VINEYARD EXTENSION** 3 Ha

**VINES PER HECTAR** 4.500 vines/Ha

**PRODUCTION** 75 quintals/Ha

**VINIFICATION** Selective grape harvest. Skin contact 15 days. Temperature controlled fermentation (25-27°C). Malolactic fermentation in steel vats. Aging in oak barrels for 12 months. Aging in bottle 60 days.

### TASTING NOTES

**COLOUR** Red ruby colour with violet nuances

**BOUQUET** Fruity smell with notes of roots and undergrowth

**PALATE** Full, persistent and well-balanced body

**SERVING TEMPERATURE** 18° C