



KRYSOS | DESSERT WINE

Krysos, by the name of the old village near Feudo Disisa, is a Sicilia DOC Grillo produced from a late harvest that enchants senses with its strong aromatic notes.

TECHNICAL DATA

DENOMINATION DOC Sicilia

PRODUCTION AREA Grisi - Monreale (PA)

GRAPE VARIETY Grillo

SOIL Clay

TRAINING SYSTEM Espalier training with Guyot pruning

VINEYARD EXTENSION 2 Ha

VINES PER HECTAR 5.000 vines/Ha

PRODUCTION 30 quintals/Ha

WINE MAKING PROCESS Long maturation of the grapes on the plant. Selective grape harvest. Temperature controlled fermentation (15 - 18°C). Aging in bottle 12 months.

TASTING NOTES

COLOUR Amber-coloured

BOUQUET Notes of ripe fruits, honey and dried figs

PALATE Intense, embracing and smells of dried figs

SERVING TEMPERATURE 12° C