



LU BANCU | TREASURES

A name linked to an ancient popular legend narrating the story of a hidden treasure in the Feudo Disisa estate and never found for one of the oldest sicilian grapes: the Catarratto.

TECHNICAL DATA

DENOMINATION DOC Monreale

PRODUCTION AREA Grisi - Monreale (PA)

GRAPE VARIETY Catarratto

SOIL Clay

TRAINING SYSTEM Espalier training with Guyot pruning

VINEYARD EXTENSION 6 Ha

VINES PER HECTAR 4.500 vines/Ha

PRODUCTION 85 quintals/Ha

VINIFICATION Selective grape harvest. Temperature controlled fermentation (15-18 °C). Storage in steel vats for 8 months. Aging in bottle for 60 days.

TASTING NOTES

COLOUR Straw yellow with elegant green shades

BOUQUET Fruity smell with notes of broom and elder

PALATE Fresh, fruity and well-balanced body

SERVING TEMPERATURE 12° C