



# Feudi del *Pisciotto*



## **CERASUOLO DI VITTORIA – GIAMBATTISTA VALLI**

**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



### **Feudi del Pisciotto**

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