



## FEUDI DEL PISCIOTTO, A CELLAR IN THE HEART OF SOUTH EASTERN SICILY

The **Feudi del Pisciotto** wine estate rises in the **Val di Noto**, in a rural area between Caltagirone and Piazza Armerina. It is comprised of 187 ha. in total, of which 43 are planted to vine, and it's located on the edge of **Sughereta di Niscemi Nature Reserve** just steps from the sea: a very special microclimate gives birth to a wide range of top wines. The modern cellar merges with a magnificent **18th century *baglio*** which hosts a charming Wine Relais for exclusive holidays dedicated to relaxation and wine tastings.

**An area with a strong agricultural heritage and a peculiar *genius loci***, yet to be discovered, that lend to understanding how this part of Sicily has grown immensely from an oenological point of view. For this very reason, Paolo Panerai, wine producer in Tuscany and President of **Domini Castellare di Castellina**, the company that today controls **Feudi del Pisciotto**, has chosen to focus on this area still little explored.



The result is a project that combines the architectural culture and the oenological know-how gained in the **other estates of Domini Castellare di Castellina** (4 wineries in total, 2 in Tuscany and 2 in Sicily: Castellare di Castellina in Chianti Classico, Rocca di Frassinello in the Tuscan Maremma, Feudi del Pisciotto and Gurra di Mare in Sicily) also thanks to the advice of Giacomo Tachis, the “father” of the rebirth of Italian Winemaking, and the expertise of his proud pupil, **Alessandro Cellai, oenologist of the 4 cellars** since 1996 and executive vice president of Domini Castellare di Castellina group.

In the vineyards, native varieties such as **Nero d'Avola**, **Frappato** and **Inzolia** are protagonists, but also international like **Merlot**, **Syrah**, **Cabernet** and **Pinot Noir** (from which the *grand vin* of Feudi del Pisciotto was born) and two other vines unusual to Sicily, **Semillon** and **Gewürztraminer**, from which an exceptional Passito wine is produced. These international “intruders” demonstrate (as Tachis believed) that in Sicily it is possible to successfully cultivate any vine.



This brave choice gave way to wines of incredible quality and success, as illustrated by the award-winning **Nero d'Avola 2015, included in Wine Spectator's Top 100 list in 2017**, therefore proclaiming it one of the 100 best wines in the world.

### **THE WINERY**

**The Feudi del Pisciotto winery** has a doubly fascinating soul that tells the ancient story of an **old wine-making plant, called “Palmento”** (from the Latin word *Paumentum*), used for the pressing of the grapes and their vinification in Greek and Roman times – still intact from 1700 to the present day – **and the modern cellar**. Restored without any modification, the Palmento is connected to the new cellar fit to produce up to 10,000 hectolitres of wine using the most advanced technologies. The new cellar includes a *barricaia* with over 700 barriques. Other barriques are placed in the former *timaia* visible through the glass floor of the overlying restaurant area.

At **Feudi del Pisciotto modernity marries tradition** also through the honoring of the ancient wine-making process which provided gravity only as an instrument for handling grapes and must: the grapes harvested by hand are transported in small crates on the panoramic roof of the cellar and, through manholes directly connected to the rooms below, they are transferred to the fermentation tanks without the aid of pumps, thus avoiding dispersing the contents of the husk of the grains. Even the bottling premises are at a lower level than the storage tanks, so as to minimize the

use of pumps and thereby also obtaining energy savings and limiting the CO2 emissions in the environment.



## MARKETS AND PRODUCTION

Feudi del Pisciotto winery **currently produces about 500,000 bottles** (the production capacity is of up to 1.5 million) divided between the **Feudi del Pisciotto Line**, the new **Fico Line**, **Davolarosa Brut Rosè**, **Moro di Testa** and **L'Eterno**, the Grand Vin born in the high-altitude vineyards of Feudi.



The **Feudi del Pisciotto Line**, with labels designed by famous Italian fashion designers, is an innovative wine and social project born in 2007 from an idea of Paolo Panerai, with the aim of combining two Italian excellences: **Wine and Fashion**. The project gave birth to **9 wines** with elegant labels designed by **Versace**, **Missoni**, **Gianfranco Ferré**, **Giambattista Valli**, **Carolina Marengo** and the

French fashion designer **Stephan Janson**, based in Italy since his first collection launched in 1989.

The whole Line contributes to an important fundraising project whose aim is to support Sicilian art and culture: the proceeds of sales are partly delineated to the restoration of works of art and ancient artifacts of the island's heritage.

The first masterpiece to be restored was **L'Eterno by Giacomo Serpotta**, a gifted artist of the seventeenth century, author of the eponymous triptych held in Palermo. **Feudi del Pisciotto** aptly named **L'Eterno** its flagship wine, a **100% Pinot Noir** inspired by an idea of Giacomo Tachis who identified the amazing potential of this noble vine which has found in the Sicilian terroir a perfect expression.

**Davolarosa Brut Rosé** is obtained from the best Nero d'Avola grapes coming from Feudi del Pisciotto vineyards. It's a sparkling wine with a Sicilian character rich in fresh and intense aromas. And then there is the **Fico Line**, with a white and a red wine strongly connected with the Sicilian mood starting from the label on which a prickly pear appears which reproduces the original masterpiece in ceramic by the Caltagirone artist Giacomo Alessi. Also the label of **Moro di Testa**, the new grand cru based on Syrah (90%) and Nero d'Avola (10%), was inspired by the art of Alessi: a red wine of great structure and extraordinary elegance that can be appreciated immediately but also after several years.

Feudi del Pisciotto sells about 65-70% of its production abroad and exports mainly to North America, Russia, Japan, China, Switzerland, Germany, Australia and Brazil.

## THE WINE RELAIS

The **Feudi del Pisciotto Wine Relais** boasts **15 splendid rooms**, all of which were restored in the oldest wing of the property's antique Palmento and inside an old *Baglio*. A reserved, exclusive atmosphere where a modern touch of design fits in perfect harmony with the style of the 18th century *baglio* and large outdoor common areas ideal to share the most pleasant moments of the day while immersed in nature.

In the rooms and common areas, **handcrafted artifacts commissioned by local artists, well-evidenced Caltagirone ceramics or contemporary design pieces and furnishings made by masters of *Made in Italy*** add an air of contemporary domestic elegance to the Wine Relais immersed in a historical, rural context of great charm.



After resting in the elegant rooms and suites, fully equipped with every comfort, guests can savor a rich breakfast spread that meets all tastes and dietary needs. A

wide range of sweet and savory delicacies, based on genuine ingredients and local excellences, such as Ragusa cheeses or homemade pastries and fruit jams. The breakfast buffet is served in the breakfast room, but the splendid sunny days and mild climate of Sicily often allow to have it on the outdoor panoramic terrace overlooking the vineyards.

Inside the resort is an **intimate wellness area** where one can indulge in self-care and mindfulness after a day of excursions. In Summer, from the outdoor relax area with **pool and pool-bar** bordered by pine trees, it's possible to enjoy the panoramic location of the Wine Relais with a 360 ° view of the vineyards.



### **IL PALMENTO DI FEUDI RESTAURANT**

The experience at Feudi del Pisciotto is complete with the on-site restaurant, **Il Palmento di Feudi**. The restaurant is located in the suggestive area carved out between ancient beams and columns overlooking the scenic barrel room below, by way of a transparent crystal floor.

**Awarded by the Gambero Rosso guide “I Ristoranti di Italia 2021” with 2 Forchette**, Il Palmento di Feudi offers a cuisine from farm to fork, based on traditional Sicilian recipes revised with a contemporary hint using top quality ingredients of small local suppliers. From the 2022 season, the **new executive chef Giuseppe Costantino** is at the helm of the kitchen brigade, giving a new imprint to the restaurant. His aim is to describe Sicily in his dishes with flair and imagination, while maintaining a straightforward, essential style that lures the taste buds. Of course, good food is enhanced by Feudi del Pisciotto wines.

For those who want to learn the secrets of Sicilian cuisine, the **Cooking School Le Cirque at Feudi del Pisciotto**, managed in collaboration with the iconic American restaurant beloved by celebrities, organizes residential courses, spanning from 2-3 days or up to 2 weeks in length, aimed at the discovery of the Sicilian Gastronomy.



### **Il Palmento di Feudi Restaurant**

*Open every day, for lunch and dinner, to guests of the estate and the larger public, with 40 seats and space capable of hosting events of up to 150 people.*

*Reservation recommended. Tel +39 0933 1935646*

## **FEUDI DEL PISCIOOTTO WINES**



### **L'ETERNO**

100% Pinot Noir, it's the *grand vin* of the estate inspired by Giacomo Tachis who had perfect knowledge of this noble grape variety, atypical for Sicily and yet offering a rather striking opportunity for expression on the island. An expression of clear Burgundian character, consistent, but at the same time exceptionally fine and elegant.

### **The label**

The label depicts the hand of Eterno, a detail of Giacomo Serpotta's eponymous triptych whose restoration was funded by the Feudi del Pisciotto, together with the involvement of some of Italy's biggest fashion designers who have designed the labels for the Feudi del Pisciotto Wine Line.



### DAVOLAROSA BRUT

A sparkling rosè with a Sicilian character, obtained by Nero d'Avola in purity from the best vineyards of Feudi del Pisciotto. The wine boasts a fine, persistent perlage, fresh and intense aromas and a flavorful impact that maintains great drinkability.



### MORO DI TESTA

A Grand Cru based on Syrah (90%) and Nero D'Avola (10%), Moro di Testa is a red wine with great structure and longevity. Intense ruby red color with marked spicy notes typical of Syrah, it is elegant with a dense and silky tannic texture.

On the label the Head of Moro (characteristic object of the Sicilian tradition) inspired to a sculpture by the great Caltagirone ceramist, Giacomo Alessi.

## FEUDI DEL PISCIOTTO LINE

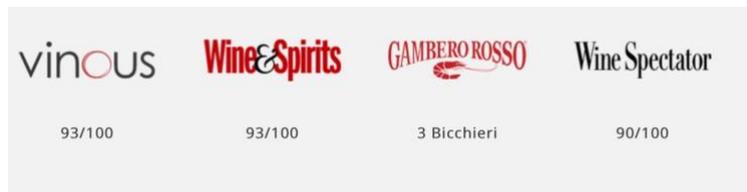


### CERASUOLO DI VITTORIA

The Cerasuolo di Vittoria is the first and only Sicilian DOCG. A wine with a great personality obtained through the vinification of the Frappato and Nero d'Avola grape varieties.

#### The label

Drawn by Giambattista Valli, the label recalls the elegance and the finesse of this wine that best expresses the character of the Cerasuolo di Vittoria.



### NERO D'AVOLA

The grape variety that best expresses the character of Sicily's oenological tradition. This wine, meticulously produced using the estate's finest resources, expresses in absolute purity the extraordinary elegance and ability of a wine destined to improve over time.

#### The label

Drawn by Donatella Versace, it's a tribute to the strong personality of Sicilian terroir and wines.



### MERLOT

Produced from one of the first vineyards planted in 2002. A Merlot in purity that expresses the full potential and character of this grape variety, which finds an ideal form of expression in Sicily's terroir. Wine characterized by an important structure and power, while at the same time displaying exceptional elegance.

#### The label

The label represents the intensity, purity and strength of an "exciting" wine.



### CABERNET SAUVIGNON

In Sicily, the Cabernet Sauvignon varietal acquires absolutely unique characteristics. Lacking strong vegetal notes, this 100% Cabernet is a wine of great structure with a polyphenolic component ideal for optimal ageing.

### The label

Drawn by Missoni, this label is a tribute to the oenological multiculturalism of Sicily, where the combination of colours and patterns – like the countless vines that proliferate on the island – creates a fascinating final harmony.



### FRAPPATO

As is the case with the Nero d'Avola variety, Frappato also demonstrates Sicily's full winemaking potential, able to produce a powerful, persistent and very elegant wine that inspires from its very first olfactory notes, which characterize it in an unmistakable way.

### The label

It's a tribute to the finesse and freshness of Frappato imagined by Carolina Marengo.



**GRILLO** Grillo is perhaps the most widespread vine in Sicily after Nero d'Avola. This wine, 100% Grillo, is a very pleasant, aromatic and fresh white.

### The label

A sensual label, conceived by Carolina Marengo for Feudi de Pisciotto, that evokes the harmony and freshness of Grillo.



### CHARDONNAY

Sicily can be appreciated not only for its red wines, but also for its whites. Chardonnay is perhaps the one that has the best adaptability among all non-

native white grape varieties. In this 100% Chardonnay, the classic varietal notes are highlighted and a prominent acidity gives freshness and also makes it ideal for ageing.

### The label

Graphic, clean, modern, it portrays very well the classic character of this international variety.



### PASSITO

A true challenge: Gewürztraminer and Semillon, two uncommon vines for Sicily, yet selected and used in equal proportions to produce a Passito wine atypical for the island. The intensely aromatic notes of Gewürztraminer blend perfectly with the excellent structure of the Semillon; everything is supported by a perfect acidity.

### The label

The masterful stroke of Gianfranco Ferrè, an architect keen on fashion, tells the story of this great international varietal "marriage" in Sicily.



### ALAZIZA

Straw yellow color. On the nose, the aromas of exotic fruit and peach, characteristic of the Viognier, are accompanied by the pleasant aromatic notes of orange blossoms typical of the Zibibbo. In the mouth a strong acidity supports the structure, giving drinkability and harmony.

### The label

The French fashion designer Stephan Janson, based in Italy since his first collection launched in 1989, has drawn a label that evokes elements of the Sicilian landscape in a dreamlike atmosphere.

## Fico Line



### FICO BIANCO

A wine with a Mediterranean character born from the combination of an indigenous grape variety, Inzolia, and the most important international white grape variety, Chardonnay. Intense aromas of flowers and white pulp fruit, from peach to golden apple. Full and vibrant sip, with a persistent final of citrus notes. The sculpture of prickly pears depicted on the label is by the great ceramist Giacomo Alessi from Caltagirone.



### FICO ROSSO

Merlot and Cabernet Sauvignon are two great grape varieties that thrive in the Sicilian terroir. Intense ruby red color and broad scent, which recalls red fruit and Mediterranean scrub. In the mouth fresh, soft and balanced with an aftertaste of cocoa and vanilla. A wine of great structure which never loses elegance and drinkability. The sculpture of prickly pears depicted on the label is by the great ceramist Giacomo Alessi from Caltagirone.