



FEUDI DEL PISCIO'TTO, A WINERY WITH HOSPITALITY **IN THE HEART OF** **SOUTHEASTERN SICILY**



The Feudi del Pisciotto estate is located in Niscemi, in the **Val di Noto**, in a rural area between Caltagirone and Piazza Armerina. It spans 49 hectares of vineyards (out of a total of 190 hectares), reaching altitudes of up to 300 meters above sea level, situated on the edge of the **Sughereta di Niscemi Nature Reserve** and just a few kilometers from the sea. This creates an ideal microclimate for the production of fine wines. The modern winery is accompanied by a charming Wine Relais, housed within a magnificent 18th-century Baglio, offering a perfect retreat for vacations focused on relaxation and quality enology. The Wine Relais has been awarded **One Michelin Key 2025**.

A region with a unique "genius loci" waiting to be discovered, which suggested that this part of Sicily would greatly develop from an enological perspective. For this reason, **Paolo Panerai**, already a wine producer in Tuscany, chose to invest in this still underexplored area. Thus, a project was born that blends architectural culture with the enological know-how developed at the other estates of **Domini Castellare di Castellina** (2 in Tuscany and 2 in Sicily: Castellare di Castellina in Chianti Classico, Rocca di Frassinello in Maremma Toscana, Feudi del Pisciotto in Niscemi, and Gurra di Mare in Porto Palo di Menfi). This was also thanks to the guidance of Giacomo Tachis, Italy's greatest enologist, and the expertise of his proud pupil, **Alessandro**

Cellai, who has been the enologist for all four wineries since 1996 and is now the executive vice president of **Domini Castellare di Castellina**.

In the vineyards, the protagonists are native varieties such as Nero d'Avola, Frappato, Grillo and Catarratto, as well as international varieties like Chardonnay, Syrah, and Pinot Noir (which give rise to the estate's grand vin) and two other varieties that are equally unusual for Sicily, such as Semillon and Gewürztraminer, which are used to produce an exceptional Passito wine.

These wines have already received, and continue to receive, great critical acclaim, as evidenced by the inclusion of the **Nero d'Avola 2015 in Wine Spectator's Top 100 List of 2017**, ranking it among the 100 best wines in the world.

THE WINERY

The Feudi del Pisciotto winery presents an intriguing dual nature that tells the centuries-old story of the **Palmento** (the Latin name for the wine cellars), a typical structure used for crushing grapes and winemaking since the times of the Greeks and Romans—preserved intact from the 1700s to the present day—and the functionality required by modern production techniques. Restored without any substantial modifications, the Palmento is connected to a modern winery built to vinify up to 10,000 hectoliters with the most advanced technologies. The new winery includes a barrel room with over 700 barriques. Additional barriques are placed in the former fermentation room, visible through the glass floor of the restaurant area above.



At Feudi del Pisciotto, modernity blends seamlessly with tradition, even reviving the ancient winemaking process that relied solely on the force of gravity to move the grapes and the must-wine. The hand-harvested grapes are transported to the rooftop of the winery and, through chutes directly connected to the lower levels, are funneled into the fermentation tanks without the use of pumps, thus preventing the loss of the

contents from the grape skins. The bottling area is also located at a lower level compared to the storage tanks, further minimizing the use of pumps and thereby achieving both energy savings and reduced CO2 emissions.

THE WINES

The Feudi del Pisciotto winery currently produces around 250,000 bottles, divided among the new **Colori di Sicilia** and **I Putti del Serpotta** lines, as well as special wines such as **Nero d'Avola Versace** and **Davolarosa Brut Rosé**, the Grand Cru **Moro di Testa** and **L'Eterno**, and the **Passito Tachis**, which pays tribute to the greatest Italian enologist of all time.

Inspired by Sicilian art, the two new lines **Colori di Sicilia** and **I Putti del Serpotta** are also featured. The first includes four single-variety wines (Grillo, Frappato, Catarratto, and Nero d'Avola), fresh, modern, and with a moderate alcohol content, intended for a young audience. The second is a premium line of a Chardonnay Sicilia DOC Superiore and a Cerasuolo di Vittoria, Sicily's only DOCG, representing the epitome of south-eastern Sicily.

The connection to art is evident in both lines: in the Colori di Sicilia line, the labels feature ceramics by Giacomo Alessi, a master from Caltagirone, while in the I Putti del Serpotta line, the labels depict the iconic cherubs created by the famous 17th-century Sicilian sculptor, adorning the most beautiful baroque churches in Palermo. These are eight authentic, exciting wines with a strong territorial identity.

The range is completed by the Gran Cru L'Eterno, a pure Pinot Noir, another selection suggested by Professor Tachis; Moro di Testa, a blend of Syrah with a hint of Nero d'Avola; Nero d'Avola Versace which was included in Wine Spectator's Top 100 Wines of the World with the 2017 vintage; and finally, the Davolarosa Rosé sparkling wine, made from Nero d'Avola.

Then there's the Passito Tachis, made from Semillon and Gewürztraminer, unusual for Sicily due to the use of international grape varieties that are rarely grown on the island. Giacomo Tachis, in fact, believed that any grape variety could be cultivated in Sicily, based on Galileo Galilei's concept that wine is Light (from the sun) and Mood (from the earth). Thus, from the suggestion of the greatest enologist of all time, a Passito of extraordinary elegance was created, perfect for pairing throughout the entire meal.

Finally, **Tirsat**, the only wine from **Gurra di Mare**, the second Sicilian estate located in Menfi, made from a 50% blend of Chardonnay and Viognier, sourced from vineyards that directly overlook the Porto Palo di Menfi beach.

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

THE WINE RELAIS

Awarded the Michelin Key 2025, the Wine Relais Feudi del Pisciotto offers accommodation in 15 charming rooms and suites located in the oldest wing of the Palmento and in a recently renovated baglio. These exclusive and private spaces feature design furnishings in perfect harmony with the rustic charm of the 18th-century building and the expansive outdoor areas, where guests can share moments of the day while immersed in the view of the surrounding nature.

In the rooms and common areas, works commissioned from local artists, Caltagirone ceramics, contemporary design pieces, and furnishings crafted by the masters of Italian craftsmanship lend the Wine Relais a touch of elegant contemporary domesticity within a historically captivating setting.

The ancient Palmento also houses an intimate wellness area with a sauna, tea corner, and wellness programs inspired by wine therapy. Nestled in the pine forest, there is an additional relaxation area with a swimming pool, solarium, and pool bar where guests can enjoy a 360° view of the vineyards.



IL PALMENTO DI FEUDI RESTAURANT

The experiential offering at Feudi del Pisciotto is completed by the **Il Palmento di Feudi restaurant**, located in the evocative spaces of the ancient Palmento, featuring a glass floor overlooking the scenic barrel room of the winery and a panoramic terrace for dining al fresco.

Awarded 2 Forks by the Gambero Rosso guide, the Il Palmento di Feudi restaurant offers a wide selection of dishes that creatively and imaginatively tell the story of Sicily, while maintaining a straightforward and essential style that goes straight to the taste buds. The cuisine is artisanal and authentic, avoiding waste and focusing on the essence of taste, with an emphasis on strictly local ingredients and drawing from the rich Sicilian culinary tradition.

EXPERIENCES AT FEUDI DEL PISCIOTTO

Among the experiences you can enjoy at Feudi del Pisciotto are wine tours of the cellar with guided wine tastings, cooking classes to learn the secrets of Sicilian cuisine, trekking in the nearby Sughereta di Niscemi Nature Reserve with its centuries-old cork

trees, excursions to the most beautiful beaches in the area (half an hour away by car) and to the splendid cities of Sicilian Baroque.



GETTING MARRIED AT FEUDI DEL PISCIOTTO

Feudi del Pisciotto is the ideal location for couples choosing to celebrate their wedding. The timeless charm of a place steeped in history, the elegance and refinement of the most sophisticated details make every moment of the celebration unforgettable.

Depending on the time of year, it is possible to celebrate the wedding indoors or outdoors with breathtaking views of the Sicilian countryside. Magical and charming settings, where every detail is chosen with loving care: the floral arrangements, the ceramic decorations from Caltagirone, and the menu reflect the mix of ancient and modern that characterizes this evocative place.

FEUDI DEL PISCIOTTO “PLACE OF MEMORY”

On 12 July 2025 Feudi del Pisciotto has been proclaimed a **Place of Memory**. On 9 July 1943, American paratroopers engaged in the Liberation landed at dusk in the courtyard of the Baglio. At noon on 11 July, 95 American soldiers confronted a German column of about 700 men. A furious fight began. Eventually, the Germans retreated. The walls of Feudi still bear witness to that battle today because they show signs of it.

‘Seven years ago,’ recalls Paolo Panerai, the owner of the estate, “I received a letter from the US Parachute Association informing me that a paratrooper had recognized the machine-gunshots on the wall from a photo report on the wines of Feudi. It was the place where American soldiers had fought against the Germans. And they sent us a photo from that time along with the letter”. That photo was probably taken by Robert Capa, the greatest war photojournalist of all time, who parachuted in on the evening of 9 July 1943, hanging from a tree for a whole night. It was he who

