



FEUDO MONTONI

2017 Grillo della Timpa Sicilia DOC



THE STORY

Timpa is the name of the cru from which the grapes hail. The name has its origins in the Sicilian word, “timpa” meaning strong slope. In fact the vineyard climbs up a hill with a degree that exceeds 70%.

VINEYARDS

Area of Production: Cammarata (Agrigento)

Altitude: 700 meters (2,297 feet) above sea level

Exposure: East-facing vineyard

Soil composition: Sand

Age of the Vineyard: 30 years old vines, grafted by hand onto wild plants

Vine density: 4,400 vines per hectare (1,781 vines per acre)

Training system: Vertical trellis

Pruning system: Guyot

HARVEST

Notes: Handpicked and placed in small cases

VINIFICATION

Fermentation: 100% in cement containers, in contact with the skins for a quarter of the fermentation process.

Aging: Sur lies with batonnage in cement containers for 6 months.

Alcohol: 13.5%

THE WINE

Tasting Notes: Straw yellow in color with green reflections. The nose has strong notes of yellow peach and apricot, with floral aromas of Sicilian Spanish broom and almond flowers on the finish. On the palate, it is fresh, persistent and has a remarkable acidity that is well-balanced with the alcohol. It has a long and soft finish.

