

**FEUDO MONTONI**  
**IS A NEW YORK TIMES FAVORITE**

Located in the heart of Sicily, Feudo Montoni has been producing top-quality wines on its historic grounds since 1469. The wines have always been cultivated using the Sireci family's traditional organic methods and the winery produces many of Italy's most celebrated 100% indigenous varietals.

**The  
New York  
Times**



**2017 LAGNUSA**  
— FEATURED IN —

**“In Trying Times,  
20 Wines Under \$20  
That Revive and Restore”**

*Eric Asimov, October 15, 2020*



**2018 GRILLO**  
— FEATURED IN —

**“10 Great Bottles of  
Italian White Wine  
Under \$25”**

*Eric Asimov, May 21, 2020*



**2018 CATARRATTO**  
— FEATURED IN —

**“20 Wines Under \$20:  
Postcards From Around  
the World”**

*Eric Asimov, January 28, 2021*

*“I often find nero d'Avola a tough grape to love... too often the wines just seem heavy and thick. But here is another excellent version from Feudo Montoni, which practices organic viticulture at its vineyards in central Sicily and ferments the grapes in concrete. The result is a spicy, herbal, lightly tannic wine.”*

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*“These grillo grapes are grown organically on a steep slope in the Agrigento region of southern Italy. The aromas and flavors are earthy and nutlike, floral and harmonious.”*

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*“Catarratto is perhaps the most widely planted white grape on Sicily, but it does not have a great reputation... But what if it was grown conscientiously and made with care? Feudo Montoni farms organically in central Sicily and makes a handful of excellent wines, and I'd say this is a fine rendition: dry, lively and profoundly herbal.”*

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