





vinous

"Luminous straw yellow. Delicate aromas of lemon, lime, sage and minty herbs. With aeration a note of Moscato Bianco-like orange blossom, grapefruit and sweet spices emerge. Fresh and juicy, with very good vibrancy to the flavors of fresh citrus fruits and minty herbs. The finish is long and juicy, offering a hint of powdered rocks on the tail end."

- Ian D'Agata - August 2019

(2018 Vintage)



FEUDO MONTONI

2019 GRILLO DELLA TIMPA SICILIA DOC

ABOUT THE WINERY

Feudo Montoni has been producing top-quality wines on its historic grounds since 1469. The winery is currently overseen by Fabio Sireci, the third generation of a family dedicated to producing the most refined expressions of this long-cultivated terroir. Located in the heart of Sicily and planted in sand and clay on high elevation, the vines of Feudo Montoni have been cultivated using the Sireci family's traditional organic methods for generations and produces many of Sicily's most celebrated 100% indigenous varietals in single-vineyard sites.

ABOUT THE WINE

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%.

KEY SELLING POINTS

- Included in New York Times "10 Great Bottles of Italian White Wine Under \$25"
- Winery has been producing top-quality wines on its historic grounds since 1469
- For centuries, the durum wheat fields have contributed to a "natural isolation" of Montoni's high-altitude vineyards from the rest of the landscape, creating "an island within an island," where the ancient grape varieties are protected
- Produces many of Sicily's most celebrated 100% indigenous varietals
- All wines are certified 100% organic
- All grapes are hand harvested and in CRU designated vineyards

TECHNICAL DETAILS

Varietal Composition: 100% Grillo | Area of production: Cammarata (Agriegento)

Altitude: 700 meters above sea level | Age of vineyard: 30 year old vines, grafted by hand onto wild plant | Aging: Sur lies with batonnage in cement containers for 6 months

Alcohol: 13.0%

