





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

Masso is the name of the cru from which the grapes hail. The name has its origins in the rocky-sandy stone with high components of iron. This strong mineral structure confers to the wine a particular sapidity and freshness.

KEY SELLING POINTS

- Winery has been producing top-quality wines on its historic grounds since 1469 and is currently overseen by third-generation Fabio Sireci
- Durum wheat fields contribute to a "natural isolation" of Montoni's high-altitude vineyards, creating an "island within an island" where the ancient grape varieties are protected
- All wines 100% certified organic, and all grapes hand harvested in CRU designated vineyards
- The Catarratto vineyard is 55 years old and planted to traditional bush vines

TECHNICAL DETAILS

Varietal Composition: 100% Catarratto | Area of production: Cammarata (Agriegento) Altitude: 700 meters above sea level | Age of vineyard: 55 year old vines, grafted by hand onto wild plants | Aging: Sur lies with batonnage in cement containers for 6 months **Alcohol:** 13.0%





"There's an airy and cooling mineral freshness to the 2020 Catarratto Masso that keeps coming back to the glass. Apricot, peach skins and lemon zest make for an invigorating bouquet. It's a rich and pliant yet buzzing with energy derived from a mix of zesty acids and sour citrus. Hints of green melon and apple linger long through the finale. The 2020 is an excellent example of just how much character and balance Catarratto can obtain in the right hands."

- Eric Guido, June 2021

