





"The 2020 Grillo Timpa is stunning, wafting up with exotic florals and citrus tones, as a more defind bouquet of tangerine, kiwi and candied ginger evolved with time in the glass. It fills the palate with silky waves of ripe tropical fruits, all kept in check through vibrant acidity and a twang of sour lime toward the close. Pineapple mingles with mango and papaya through the long, tension-filled finale, leaving the senses completely refreshed and aching for another sip."

- Eric Guido, June 2021



FEUDO MONTONI

2020 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

- 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
- Produces many of Sicily's most celebrated 100% indigenous varietals

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%

