



# FEUDO MONTONI



## 2018 Nerello Mascalese Rose di Adele Sicilia DOC

### THE STORY

Rose di Adele is the name of the cru from which the grapes hail. The name has its origins in a rose garden that owner Fabio Sireci's father, Elio, dedicated to his beloved wife, Adele.

### VINEYARDS

**Area of Production:** Cammarata (Agrigento)

**Altitude:** 600 meters (1,969 feet) above sea level

**Exposure:** East-facing vineyard

**Soil composition:** Clay-sandy

**Age of the Vineyard:** 40 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:** Fermentation in cement containers and contact with the skins for 3 hours, then pressed very softly.

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

**Alcohol:** 13.0%

### THE WINE

**Tasting Notes:** The color is pink "onion skin," with golden reflections. Notes of rose and white flowers combine with aromas of clove, pomegranate and wild strawberries. On the palate, it is fresh, persistent and sapid.

