



FEUDO
MONTONI



2018 Grillo della Timpa Sicilia DOC

THE STORY

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%.

VARIETAL

Varietal Composition: 100% Grillo

VINEYARDS

Area of Production: Cammarata (Agrigento)

Altitude: 700 meters (2,297 feet) above sea level

Exposure: East-facing vineyard

Soil composition: Sandy

Age of the Vineyard: 30 years old vines, grafted by hand onto wild plants

Vine density: 4,400 vines per hectare (10,872 vines per acre)

Training system: Vertical trellis

Pruning system: Guyot

HARVEST

Notes: Handpicked and stored in small cases.

VINIFICATION

Fermentation: 100% in cement containers, in contact with the skins for a quarter of the fermentation process.

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

Alcohol: 13.5% | **pH:** 2.8 | **RS:** 2.5 g/L

VINTAGE NOTES

Light rains persisted through spring and into early summer leaving organic farming a challenge with vineyard management and early phenolic development. The constant wind at Montoni helped dry the morning mist off the vines and the small, tightly wound berry clusters. Afternoon exposure to bright sunshine assisted the vines and fruit to mature beautifully over the growing months of summer and into early fall. In the end, the vintage proved to be at optimal balance of alcohol and acidity; producing wines that are fresh, fine and elegant.

THE WINE

Tasting Notes: Straw yellow in color with green reflections. The nose has strong notes of yellow peach and apricot, with floral aromas of Sicilian Spanish broom and almond flowers on the finish. On the palate, it is fresh, persistent and has a remarkable acidity that is well-balanced with the alcohol. It has a long and soft finish.

CERTIFIED ORGANIC

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