



FEUDO  
MONTONI



## Passito Bianco Terre Siciliane IGT

### VARIETAL

**Varietal Composition:** Grillo and Catarratto

### VINEYARDS

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

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

**Exposure:** East-facing vineyard

**Soil composition:** Rocky, sandy, iron-rich

**Age of the Vineyard:** 30 - 55 year old vines, grafted by hand onto wild plants

**Vine density:** 2,600 vines per hectare (1,053 vines per acre)

**Training system:** Vertical trellis and bush vine

**Pruning system:** Guyot and bush vine

### HARVEST

**Notes:** Handpicked and stored in small cases

### VINIFICATION

**Fermentation:** Slow fermentation with a progressive addition of sun-dried grapes

**Aging:** 7 months in wood barrels, 12 months in bottle

**Alcohol:** 12.5%

**Residual Sugar:** 200 g/L

### THE WINE

**Tasting Notes:** On the nose, this intense wine offers distinct notes of apricot and candied orange peel. Notes of date weave with fresh aromas of sage and calamint, with a finish of tobacco and of hydrocarbon. On the palate, it expresses remarkable acidity that is well-balanced with the sweetness.

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