



# FEUDO MONTONI



## 2018 Perricone del Core Sicilia DOC

### THE STORY

Core is the name of the cru from which the grapes hail. The name has its origins in a vineyard that has always been called, “core,” by the farmers of Montoni. In Sicilian, “core” means heart. In fact, seen from above, the vineyard is the shape of a heart.

### VINEYARDS

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

**Altitude:** 500 meters (1,640 feet) above sea level

**Exposure:** East-facing vineyard

**Soil composition:** Clay and sand

**Age of the Vineyard:** 40 year 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:** 100% in cement containers. Malolactic fermentation takes place completely in cement.

**Ageing:** 8 months in cement, 3 months in barrels, 3 months in the bottle.

**Alcohol:** 13.5%

### THE WINE

**Tasting Notes:** Ruby red in color with light violet reflections. Notes of prune, blueberry, and black pepper, intermingle with those of cocoa and licorice. Fresh, soft and round on the palate with bold tannins that are typical of this variety, well-polished.

### 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 moisture off the vines and the small, tightly wound berry clusters. 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 Perricone grapes were harvested in late-October.

