





"Medium deep straw yellow with golden tinges. Ripe aromas and flavors of apricot, balsamic oils, bergamot and guava. Round and tactile but also very fresh in the mouth with hints of orange oil complicating flavors of grapefruit and mountain herbs in the mouth. Finishes long, multi-layered and dense. An outstanding Catarratto. Owner Fabio Sireci tells me these are old vines of the Catarratto Lucido variety, a rare situation as the grape produces very little at the heights these vines are planted (roughly 750 meters above sea level). Still, it smells and tastes of the Lucido variety and so I'm not arguing."

- Ian D'Agata - August 2019



# FEUDO MONTONI

## 2018 CATARRATTO DEL MASSO 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**

Masso is the name of the cru from which the grapes hail. The name has its origins in the rocky-sandy stone with high components of iron. This strong mineral structure confers to the wine a particular sapidity and freshness.

#### **KEY SELLING POINTS**

- Winery has been producing top-quality wines on its historic grounds since 1469
- For centuries, the durum wheat fields have contributed to a "natural isolation" of Montoni's high-altitude vineyards from the rest of the landscape, creating "an island within an island," where the ancient grape varieties are protected
- Produces many of Sicily's most celebrated 100% indigenous varietals
- All wines are certified 100% organic
- All grapes are hand harvested and in CRU designated vineyards

#### **TECHNICAL DETAILS**

Varietal Composition: 100% Catarratto | Area of production: Cammarata (Agriegento)
Altitude: 700 meters above sea level | Age of vineyard: 55 year old vines, grafted by hand onto wild plants | Aging: Sur lies with batonnage in cement containers for 6 months

Alcohol: 13.5%

