



vinous

"The 2019 Rosé di Adele from Feudo Montoni lifts from the glass with a pretty yet understated bouquet, showing sweet florals with hints of mint leaf, ripe apple, and gingery spice. On the palate, soft textures are offset by zesty acids and salineminerals, as its fruit leans more toward ripe melon and sweet herbs. The finish is medium in length, yet mouthwatering and just begging me to take another sip. This is yet another Nerello Mascalese Rosato that's truly worth the hunt."

- Eric Guido, May 2020



FEUDO MONTONI

2019 NERELLO MASCALESE ROSÉ DI ADELE 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

Rosé 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. This wine has notes of pink rose petal and violets combined with aromas of black pepper, blackberries, pomegranate and strawberries.

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% Nerello Mascalese Area of production: Cammarata (Agriegento)

Altitude: 600 meters (1,969 feet) above sea level | Age of vineyard: 40 year old vines, grafted by hand onto wild plants | Aging: Sur lies with batonnage in cement containers for

