



FEUDO  
MONTONI



## 2020 Nerello Mascalese Rosé di Adele Sicilia DOC

### THE STORY

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.

### VINEYARDS

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

**Altitude:** 600 meters (1,969 feet) above sea level

**Exposure:** East-facing vineyard

**Soil composition:** Clay-sandy

**Age of the Vineyard:** 40 years 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

**Cultivation:** Certified Organic

### HARVEST

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

### VINIFICATION

**Fermentation:** Contact with the skins in cryomaceration for 4 hours, then pressed very softly. Fermentation in cement tanks at 18° for 10 days.

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

**Varietal Composition:** 100% Nerello Mascalese

**Alcohol:** 13.0%

### THE WINE

**Tasting Notes:** The color is light pink “onion skin,” with bronze reflections. Notes of pink rose petal and violets combine with aromas of straw, brine, fennel seeds, blackberries, pomegranate, and strawberries. On the palate, it has a pleasant astringency, a good structure, is fresh, persistent, and sapid.

### VINTAGE NOTES

The 2020 vintage was marked with a rainy winter, but with sparse snowfall. The spring was characterized by solid precipitation, above average compared with seasonal averages. The rain then became sparser during the summer months, leading up to the harvest, which commenced in mid-September, about one week earlier than the average harvests at Montoni, as the grapes reached an ideal ratio of sugar to acidity earlier than usual. During the winter and spring, the temperatures were moderate, however during the summer months, cool nights offset the hot summer days, allowing for an ample acidity to form in the grapes. The overall production was marked with a slightly lower yield than the 2019 vintage but was steady compared to our annual averages. The quality of the grapes was high, and the resulting wines have vertical aromatics and are refined on the palate. The Nerello Mascalese grapes were harvested in mid-September, and the equality was high, producing well-balanced wine, with heightened aromatics, high acidity and low pH.

