



FEUDO MONTONI



2020 Catarratto del Masso Sicilia DOC

THE STORY

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.

VARIETAL

Varietal Composition: 100% 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: 55 years old vines, grafted by hand onto wild plants

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

Training system: Bush vine

Pruning system: Bush vine

HARVEST

Notes: Handpicked and stored in small cases.

VINIFICATION

Fermentation: 100% in cement containers, in contact with the skins for a quarter of the fermentation process.

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

Alcohol: 13.0%

THE WINE

Tasting Notes: A golden color with lustrous, green reflections. On the nose, it presents delicate notes of bay leaf, wild fennel, orange flower blossom and Sicilian “lumie” lemons. On the palate, it is very fresh and persistent, with a long finish marked with notes of Sicilian bitter almonds.

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 Catarratto grapes were harvested in the second week of October, and produced well-balanced wines, with heightened aromatics and a record high acidity and low pH.

