



FEUDO
MONTONI



2019 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.

Aging: 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 red plum, blueberry, and black pepper, intermingle with those of cocoa, tobacco and licorice. Fresh, soft and round on the palate with bold tannins that are typical of this variety, well-polished.

VINTAGE NOTES

The 2019 vintage has excellent climate conditions for both the red and white varieties. The spring was abundant with persistent rainfall and was cool and consistently windy, which helped dry the morning mist and rainwater off the vines. During the summer months, there was less rainfall and ample exposure to bright sunshine which assisted the fruit to mature. The nights were very cool, creating strong thermic excursions between day and night. The yields of Perricone (harvested in late-October) were very abundant and the quality was optimal, creating a wine with remarkable aromatics.

