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FEUDO
MONTONI



2020 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 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.

