

## 2023 NERELLO MASCALESE 'ROSE DI ADELE' IGT TERRE SICILIANE

### 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 terrior.

### WINE

Rose di Adele is the name of the cru from which the grapes hail. The name has its origins in a rose garden that Fabio's father, Elio, dedicated to his beloved wife, Adele.

### VINEYARDS

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.

### WINEMAKING

Contact with the skins in cryomaceration, then pressed very softly. Fermentation in cement tanks.

### VINTAGE NOTES

The 2023 vintage experienced less rainfall than usual. The winter was dry, while late spring saw a lot of rain, which sped up the vines' growth and delayed flowering. This required extra attention to maintain the vineyard's health. The dry early summer slowed the vines' growth. Rain started again in August and continued through the harvest, from mid-September to the end of October. Cool nights during the summer balanced the hot days, leading to good acidity in the grapes. Although the grape yield was slightly less than in 2022, the quality was excellent.

### TASTING NOTES

The 2023 Rose di Adele's color is a light pink. The wine brings together scents of pink rose petals and yellow peaches with hints of black pepper, blackberries, pomegranate, and wild strawberries. It tastes pleasantly nervy, has a solid structure, and provides a fresh, persistent, and savory experience.



### VINEYARD

Region:	Sicily
Appellation:	IGT Terre Siciliane
Soil:	Clay-sandy
Age/Exposure:	40 year old vines, grafted by hand onto wild plants; East-facing vineyard
Elevation:	600m above sea level
Vine Density:	4,400 vines per hectare (10,873 vines per acre)
Certification:	Organic

### WINEMAKING

Varietals:	Nerello Mascalese
Aging:	Sur lie with batonnage in cement containers for 6 months

### TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13%
pH:	3.09
Total Acidity:	6.1 g/L
RS:	2.0 g/L