

2022 PERRICONE CORE, 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

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

Tendato nol 1469

FEUDO MONTONI

> DEL PRINCIPATO DI VILLANOVA

> PERRICONE

CORE

TERRE SICILIANE

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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.

VINTAGE NOTES

The 2022 vintage was characterized by climatic conditions that were favorable. The annual precipitation was above average and concentrated in the winter, early spring and in the autumn months, towards the end of the harvest. The abundance of rain and snowfall in the winter and early spring caused strong underground reserves of water, which nurtured the vines during the drier months. As rainfall was absent in the summer until mid-September, some areas of the vineyard nonetheless required supplemental irrigation. Temperatures were in line with annual averages and as typical of the land, cool nights offset the hot summer days, allowing for ample acidity to form in the grapes. The 2022 vintage bore excellent fruit, both in terms of quantity and quality.

WINEMAKING

Fermentation takes place in cement containers. Spontaneous malolactic fermentation takes place completely in cement.

TASTING NOTES

Ruby red in color with light violet reflections. Notes of prune, blueberry, and black pepper, intermingle with those of cocoa and licorice. Fresh, soft and round on the palate with bold tannins that are typical of this variety, well-polished.

VINEYARD		WINEMAKING	
Region:	Sicily	Varietals:	100% Perricone
Appellation:	IGT Terre Siciliane	Aging:	12 months in cement, 3 months in barrels, 6 months in the bottle
Soil:	Sandy, clay		
Age/Exposure:	40 year-old vines;	TECHNICAL DETAILS	
	East-facing vineyard	Yeast:	Indigenous
Elevation:	500 meters	Alcohol:	13.5%
Vine Density:	4,400 vines per hectare (10,872 vines per acre)	Total Acidity:	4.7 g/L
Certification:	Organic	RS:	0.6 g/L
		pH:	3.79



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