



# FEUDO MONTONI



## 2021 Perricone del Core IGT Terre Siciliane

### 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. Grapes were picked in the first week of November.

### 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% | **pH:** 3.4 | **TA:** 5.5 g/L

### 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 2021 vintage was marked with precipitation that was slightly lower than annual averages. Most of the annual rainfall was concentrated in the winter months and in early spring. Late spring and early summer were dry months, slowing down the vegetative phases of the vines. However, the entire vegetative process was accompanied by intense work in the vineyard and concluded regularly. Rainfall recommenced steadily in August and lasted throughout the harvest, which commenced in mid-September and lasted until the beginning of November. During the winter and spring, the temperatures were moderate, however during the summer months, cool nights offset higher-than-average hot summer days, allowing for an ample acidity to form in the grapes. The quantity of grapes produced was slightly superior to the 2020 vintage and the quality was positive.

