

## 2024 CATARRATTO MASSO, 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

Masso is the name of the cru from which the grapes hail. The name has its origins in the rocky-sandy stone with high components of iron. This strong mineral structure confers to the wine a particular sapidity and freshness.

### 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.

### VINTAGE NOTES

The 2024 vintage was marked with precipitation significantly lower than annual averages. The rainfall from winter to late summer was inconsistent and sparse. The vineyard used the ample underground reserves of water to sustain itself during this dry period and soil management was of high priority. Rainfall arrived in early September and continued lightly all throughout the harvest, which commenced in early-September and lasted until mid-October. During the summer months, the cool nights, typical of the land, offset the hot summer days, allowing for strong acidity to form in the grapes. While the health and aromatic qualities of the grapes were stellar, the yields were lower than average.

### WINEMAKING

Fermentation takes place in cement containers, in contact with the skins a portion of the fermentation process.

### TASTING NOTES

A golden color with lustrous, green reflections. On the nose, it presents delicate notes of bay leaf, orange flower blossom, with aromas of citrus groves of Sicilian “lumie” lemons, pink grapefruit and freshly cut grass. On the palate, it is very fresh and persistent, with a long finish marked with notes of almonds.



### VINEYARD

Region:	Sicily
Appellation:	IGT Terre Siciliane
Soil:	Rocky, sandy, iron-rich
Age/Exposure:	55 year-old vines; East-facing vineyard
Elevation:	700 meters
Vine Density:	2,600 vines per hectare (6,425 vines per acre)
Certification:	Organic

### WINEMAKING

Varietals:	100% Catarratto
Aging:	Sur lie with batonnage in cement containers for 6 months

### TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13%
Total Acidity:	5.6 g/L
RS:	1.8 g/L
pH:	2.9