

1469
1978



FEUDO MONTONI



2021 Nerello Mascalese ‘Terre di Elio’ IGT Terre Siciliane

THE STORY

Terre di Elio is a wine that Mr. Sireci has been planning for years. Historical background: In the late 1800s, Mr. Sireci’s grandfather bought Feudo Montoni from Baron Francica-Nava, who also owned land and vineyards in Etna and Syracuse. Father Neglia, the cardinal’s secretary and agronomist, introduced a Nerello Mascalese plant to Montoni in the mid-1800s. This red wine, named “Terre di Elio,” is produced from these vines. In 1970, Mr. Sireci’s father, Elio, produced this wine and preferred it for its elegance and non-staining color. Now, after 50 years, Fabio is producing this wine again, coinciding with the birth of his son, Elio.

VINEYARDS

Area of Production: Cammarata (Agrigento)

Altitude: 700 meters (2,296 feet) above sea level

Exposure: East-facing vineyard

Soil composition: Stony sandy soil

Age of the Vineyard: 35 year old vines, grafted from our old Vrucura Nero d’Avola “mother plants.” By grafting in this antique manner, we obtain grapes with a unique and exclusive “DNA” of Feudo Montoni, our copyright of Nature.

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: Spontaneous fermentation process takes place in cement containers.

Spontaneous malolacticfermentation takes place completely in cement.

Aging: 18 months in cement, 3 months in barrels, 2 months in the bottle

Alcohol: 13,5%

THE WINE

Tasting Notes: Aged in cement tanks and has very little contact with wood to highlight its subtle and timid texture on the palate. The color is pale ruby, on the nose are hints of wild catmint, wormwood, and laurel, togetherwith scents of rose petals and of lily.

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.

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