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FEUDO
MONTONI



2020 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 2020 vintage was marked with a rainy winter, but with sparse snowfall. The spring was characterized by solid precipitation, above average compared with seasonal averages. The rain then became sparser during the summer months, leading up to the harvest, which commenced in mid-September, about one week earlier than the average harvests at Montoni, as the grapes reached an ideal ratio of sugar to acidity earlier than usual. During the winter and spring, the temperatures were moderate, however during the summer months, cool nights offset the hot summer days, allowing for an ample acidity to form in the grapes. The overall production was marked with a slightly lower yield than the 2019 vintage but was steady compared to our annual averages. The quality of the grapes was high, and the resulting wines have vertical aromatics and are refined on the palate.

