

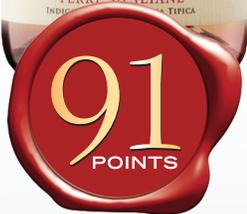


FEUDO MONTONI

2022 NERELLO MASCALESE ROSÉ DI ADELE SICILIA DOC



FABIO SIRECI
Winemaker



vinous

“The 2022 Rosé Nerello Mascalese di Adele opens with a pleasantly sweet bouquet that blends green melon with gingery spice and candied citrus. It washes across the palate with its silken textures, neatly contrasted by mineral-tinged fruits and brisk acidity. The 2022 tapers off crunchy and wildly fresh, leaving behind a hint of lemon oil.”

- Eric Guido, May 2023

ABOUT THE 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 terroir. Located in the heart of Sicily and planted in sand and clay on high elevation, the vines of Feudo Montoni have been cultivated using the Sireci family’s traditional organic methods for generations and produces many of Sicily’s most celebrated 100% indigenous varietals in single-vineyard sites.

ABOUT THE WINE

Rosé di Adele is the name of the cru from which the grapes hail. The name has its origins in a rose garden that owner Fabio Sireci’s father, Elio, dedicated to his beloved wife, Adele. This wine has notes of pink rose petal and violets combined with aromas of black pepper, blackberries, pomegranate and strawberries.

KEY SELLING POINTS

- Winery has been producing top-quality wines on its historic grounds since 1469
- 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
- Produces many of Sicily’s most celebrated 100% indigenous varietals
- All wines are certified 100% organic
- All grapes are hand harvested and in CRU designated vineyards

TECHNICAL DETAILS

Varietal Composition: 100% Nerello Mascalese

Area of production: Cammarata (Agrigento)

Altitude: 600 meters (1,969 feet) above sea level | **Age of vineyard:** 40 year old vines, grafted by hand onto wild plants | **Agging:** Sur lies with batonnage in cement containers for 6 months | **Alcohol:** 13.0%



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