



NV PASSITO ROSSO TERRE SICILIANE IGT

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

This wine is a blend of air-dried Nero d'Avola and Perricone, aged in wood barrels for seven months and then in bottles for twelve months before release. It's a light dessert wine with high acidity, making it taste less sweet than it is.

VINEYARDS

The vineyards are in Cammarata (Agrigento) at an altitude of 600 meters (2,297 feet) above sea level. They face east. The soil is clay-sandy. The vineyard is 35 years old. There are 2,600 vines per hectare (1,053 vines per acre). The training system is a vertical trellis and bush vine. The pruning system is Guyot and bush vine.

WINEMAKING

Slow fermentation with a progressive addition of sun-dried grapes. Aged for 7 months in wood barrels, 12 months in bottle.

TASTING NOTES

On the nose, this intense wine offers distinct notes of forest floor, cocoa, cigar, warm spices and cherries in spirit. On the palate, it expresses mature tannins and a distinct acidity that is well balanced with the sweetness.

VINEYARD

Region:	Sicily
Appellation:	Terre Siciliane IGT
Soil:	Clay-sandy soil
Age/Exposure:	35 years old vines; East-facing vineyard
Elevation:	600 meters (2,297 feet) above sea level
Vine Density:	2,600 vines per hectare (1,053 vines per acre)
Certification:	Organic

WINEMAKING

Varietals:	Nero d'Avola and Perricone
Aging:	7 months in wood barrels, 12 months in bottle

TECHNICAL DETAILS

Alcohol:	14%
RS:	150 g/L