

Fondato nel 1469
**FEUDO
MONTONI**
DEL
PRINCIPATO DI VILLANOVA



NV PASSITO BIANCO 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 certified organic Grillo and Catarratto sun-dried grapes which boast a beautiful orange-golden color that is truly eye-catching. The grapes offer a lusciously sweet and creamy texture that is sure to delight your taste buds.

VINEYARDS

The vineyards are in Cammarata (Agrigento) at an altitude of 700 meters (2,297 feet) above sea level. They face east. The soil is rocky, sandy, and iron-rich. The vineyard is 30-55 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 apricot and candied orange peel. Notes of date weave with fresh aromas of sage and calamint, with a finish of tobacco and of hydrocarbon. On the palate, it expresses remarkable acidity that is well-balanced with the sweetness.

VINEYARD

Region:	Sicily
Appellation:	Terre Siciliane IGT
Soil:	Rocky, sandy, iron-rich
Age/Exposure:	30-55 years old vines; East-facing vineyard
Elevation:	700 meters (2,297 feet) above sea level
Vine Density:	2,600 vines per hectare (1,053 vines per acre)
Certification:	Organic

WINEMAKING

Varietals:	Grillo and Catarratto
Aging:	7 months in wood barrels, 12 months in bottle

TECHNICAL DETAILS

Alcohol:	12.5%
RS:	200 g/L