



2022 NERELLO MASCALESE 'TERRE DI ELIO' IGT TERRE SICILIANE

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

Made from 35 year old vines, grafted from the older Nerello Mascalese "mother plants" at the estate. Vineyard planted at over 2,100 feet above sea level. "Terre di Elio" or "Land of Elio" is named after the owner's son.

VINEYARDS

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.

VINTAGE NOTES

The 2022 vintage was characterized by climatic conditions that were favorable. The annual precipitation was above average and concentrated in the winter, early spring and in the autumn months, towards the end of the harvest. The abundance of rain and snowfall in the winter and early spring caused strong underground reserves of water, which nurtured the vines during the drier months. As rainfall was absent in the summer until mid-September, some areas of

the vineyard nonetheless required supplemental irrigation. Temperatures were in line with annual averages and as typical of the land, cool nights offset the hot summer days, allowing for ample acidity to form in the grapes. The 2022 vintage bore excellent fruit, both in terms of quantity and quality.

WINEMAKING

Spontaneous fermentation process takes place in cement containers. Spontaneous malolactic fermentation takes place completely in cement.

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, together with scents of pink rose petals and of lily.

VINEYARD

Region:	Sicily
Appellation:	IGT Terre Siciliane
Soil:	Stony sandy soil
Age/Exposure:	35 year-old vines; East-facing vineyard
Elevation:	700 meters
Vine Density:	4,400 vines per hectare (10,872 vines per acre)
Certification:	Organic

WINEMAKING

Varietals:	100% Nerello Mascalese
Aging:	16 months in cement, 4 months in the bottle

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13.5%
Total Acidity:	5.0 g/L
RS:	1.2 g/L
pH:	3.74