

1469  
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Fondata nel 1469

# FEUDO MONTONI

DEL  
PRINCIPATO DI VILLANOVA



## 2025 NERELLO MASCALESE 'ROSE DI ADELE' 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

Rose di Adele is the name of the cru from which the grapes hail. The name has its origins in a rose garden that Fabio's father, Elio, dedicated to his beloved wife, Adele.

### 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.

### WINEMAKING

Contact with the skins in cryomaceration, then pressed very softly. Fermentation in cement tanks.

### VINTAGE NOTES

The 2025 vintage experienced precipitation levels close to the yearly average. Consistent rainfall from winter through late spring gave way to a dry summer, which led to an early harvest starting in early September and finishing by mid-October. A hailstorm during the flowering stage slightly reduced yields. However, cool nights during the hot summer helped maintain strong acidity in the grapes, a hallmark of the land of Montoni. Although the grapes were healthy and showed excellent organoleptic qualities, overall yields were slightly lower than usual.

### TASTING NOTES

The 2024 Rose di Adele's color is a light pink. The wine brings together scents of pink rose petals and yellow peaches with hints of black pepper, blackberries, pomegranate, and wild strawberries. It tastes pleasantly nervy, has a solid structure, and provides a fresh, persistent, and savory experience.

### VINEYARD

Region:	Sicily
Appellation:	IGT Terre Siciliane
Soil:	Clay-sandy
Age/Exposure:	40 year old vines, grafted by hand onto wild plants; East-facing vineyard
Elevation:	600m above sea level
Vine Density:	4,400 vines per hectare (10,873 vines per acre)
Certification:	Organic

### WINEMAKING

Varietals:	Nerello Mascalese
Aging:	Sur lie with batonnage in cement containers for 6 months

### TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13%
pH:	3.09
Total Acidity:	6.1 g/L
RS:	2.0 g/L