

1469
1973
Fondata nel 1469

FEUDO MONTONI

DEL
PRINCIPATO DI VILLANOVA



2025 CATARRATTO MASSO, 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

Masso is the name of the cru from which the grapes hail. The name has its origins in the rocky-sandy stone with high components of iron. This strong mineral structure confers to the wine a particular sapidity and freshness.

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 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.

WINEMAKING

Fermentation takes place in cement containers, in contact with the skins a portion of the fermentation process.

TASTING NOTES

A golden color with lustrous, green reflections. On the nose, it presents delicate notes of bay leaf, orange flower blossom, with aromas of citrus groves of Sicilian “lumie” lemons, pink grapefruit and freshly cut grass. On the palate, it is very fresh and persistent, with a long finish marked with notes of almonds.

VINEYARD

Region:	Sicily
Appellation:	IGT Terre Siciliane
Soil:	Rocky, sandy, iron-rich
Age/Exposure:	55 year-old vines; East-facing vineyard
Elevation:	700 meters
Vine Density:	2,600 vines per hectare (6,425 vines per acre)
Certification:	Organic

WINEMAKING

Varietals:	100% Catarratto
Aging:	Sur lie with batonnage in cement containers for 6 months

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13%
Total Acidity:	5.6 g/L
RS:	1.8 g/L
pH:	2.9