



2024 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 2024 vintage was marked with precipitation significantly lower than annual averages. The rainfall from winter to late summer was inconsistent and sparse. The vineyard used the ample underground reserves of water to sustain itself during this dry period and soil management was of high priority. Rainfall arrived in early September and continued lightly all throughout the harvest, which commenced in early-September and lasted until mid-October. During the summer months, the cool nights, typical of the land, offset the hot summer days, allowing for strong acidity to form in the grapes. While the health and aromatic qualities of the grapes were stellar, the yields were lower than average.

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