

## 2024 GRILLO TIMPA, SICILIA DOC

### 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

Timpa is the name of the cru from which the grapes hail. The name has its origins in the Sicilian word, “timpa” meaning strong slope. In fact, the vineyard climbs up a hill with a degree that exceeds 70%.

### 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 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.

### WINEMAKING

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

### TASTING NOTES

Straw yellow in color with green reflections. The nose has notes of white peach, with floral aromas of Sicilian Spanish broom, jasmine and orange blossom on the finish. On the palate, it is fresh, persistent and has a remarkable acidity that is well-balanced with the alcohol. It has a long and soft finish.



### VINEYARD

Region:	Sicily
Appellation:	Sicilia DOC
Soil:	Sandy
Age/Exposure:	30 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% Grillo
Aging:	Sur lie with batonnage in cement containers for 6 months

### TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13%
Total Acidity:	6.2 g/L
RS:	1.8 g/L
pH:	3.15