

1469
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Fondata nel 1469

FEUDO MONTONI

DEL
PRINCIPATO DI VILLANOVA



2025 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 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 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