



2023 NERELLO MASCALESE 'TERRE DI ELIO' 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

Made from 35 year old vines, grafted from the older Nerello Mascalese "mother plants" at the estate. Vineyard planted at over 2,100 feet above sea level. "Terre di Elio" or "Land of Elio" is named after the owner's son.

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 2023 vintage had slightly below-average rainfall, with an unusually dry winter and heavy late-spring rains that sped vine growth but delayed flowering. Careful vineyard work maintained vine health. Early summer was dry, slowing growth, before steady August rains continued through harvest from mid-September to late October. Hot summer days were balanced by cool nights, preserving acidity. Yields were slightly lower than 2022, but grape quality was excellent.

WINEMAKING

Spontaneous fermentation process takes place in cement containers. Spontaneous malolactic fermentation takes place completely in cement.

TASTING NOTES

Aged in cement tanks and has very little contact with wood to highlight its subtle and timid texture on the palate. The color is pale ruby, on the nose are hints of wild catmint, wormwood, and laurel, together with scents of pink rose petals and of lily.

VINEYARD

Region:	Sicily
Appellation:	IGT Terre Siciliane
Soil:	Stony sandy soil
Age/Exposure:	35 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% Nerello Mascalese
Aging:	16 months in cement, 4 months in the bottle

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13.5%
Total Acidity:	5.0 g/L
RS:	1.2 g/L
pH:	3.74