



FEUDO MONTONI



2018 Catarratto del Masso Sicilia DOC

THE STORY

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.

VARIETAL

Varietal Composition: 100% Catarratto

VINEYARDS

Area of Production: Cammarata (Agrigento)

Altitude: 700 meters (2,297 feet) above sea level

Exposure: East-facing vineyard

Soil composition: Rocky, sandy, iron-rich

Age of the Vineyard: 55 years old vines, grafted by hand onto wild plants

Vine density: 2,600 vines per hectare (1,053 vines per acre)

Training system: Bush vine

Pruning system: Bush vine

HARVEST

Notes: Handpicked and stored in small cases.

VINIFICATION

Fermentation: 100% in cement containers, in contact with the skins for a quarter of the fermentation process.

Aging: Sur lie with batonnage in cement containers for 6 months.

Alcohol: 13.5%

THE WINE

Tasting Notes: A golden color with lustrous, green reflections. On the nose, it presents delicate notes of bay leaf and mint, with aromas of citrus groves of Sicilian “lumie” lemons and minerally overtones. On the palate, it is very fresh and persistent, with a remarkable acidity and balanced sapidity, long intense aromatics of fruit and freshness.

