Feudo Montoni

Italy - Sicily - Cammarata (RG)



DEI FORNELLI INZOLIA SICILIA

100% Inzolia

Production area: Agro di Cammarata (AG)
Terrain: argilloso-sabbioso
Harvest: manual
Vinification: Alcoholic fermentation in concrete with maceration on the skins for a few hours
Refinement: 6 months sur lies in concrete
Color: crystal clear straw yellow
Fragrance: notes of herbs and flowers, honeysuckle and broom, yellow fruit and honey
Flavor: great freshness, remarkable balance and persistence, closes with a mineral note
Alcoholic Grade: 12,5% vol

1469
FEUDO
MONTONI

Ownership/Founders Sireci Family
Start of Activity 1930
Vitiviniculture Certified Organic
Hectares 40
Bottles produced 300.000



Feudo Montoni, established in 1469, is one of the oldest realities in Sicilian viticulture. Already in 1595 it was praised in the first Italian treatise on oenology "De Naturali Vinorum Historia" written by Andrea Bacci agronomist and physician to Pope Sixtus V: "in those lands... I found old plants, with a trunk the size of a man, which produced a most powerful wine of pleasant odor and flavor and capable of long preservation..." The estate in the late 1800s was purchased by the Sireci family and is now in its third generation with Fabio continuing, together with his wife Melissa, to guard its values and tradition. The 80 hectares of the estate in the centre of Sicily extends to the east, from an altitude that ranges from 500 to 800 metres a.s.l.; this special geographic position keeps the Montoni land safe from contamination by environmental, noise and light pollution, creating the ideal conditions for organic agriculture. It is in these extraordinary climatic conditions that Fabio produces delicate and elegant wines, worthy proof of the viticulture in Sicily.