



# primavera

– S E L E C T I O N S –



## FEUDO MONTONI

**LOCALITY:** Valledolmo,  
Palermo

**WINEMAKER:** Fabio  
Sireci

**WEBSITE:** [feudomontoni.it](http://feudomontoni.it)



**SICILY**

### FEUDO MONTONI

It would be easy to think that you had entered the wrong details in your GPS (and you'd want to have a good one, as the chances of having phone service are slim) when making your way to Feudo Montoni. The surroundings on the drive through this region are dramatic – poor dirt roads winding around high-reaching hills, with wheat fields as far as the eye can see. Based in the Valledolmo region of central western Sicily, it's no wonder the estate is referred to as the 'Island of Montoni', with its patch of lush green vineyards amongst a vast expanse of yellow durum.

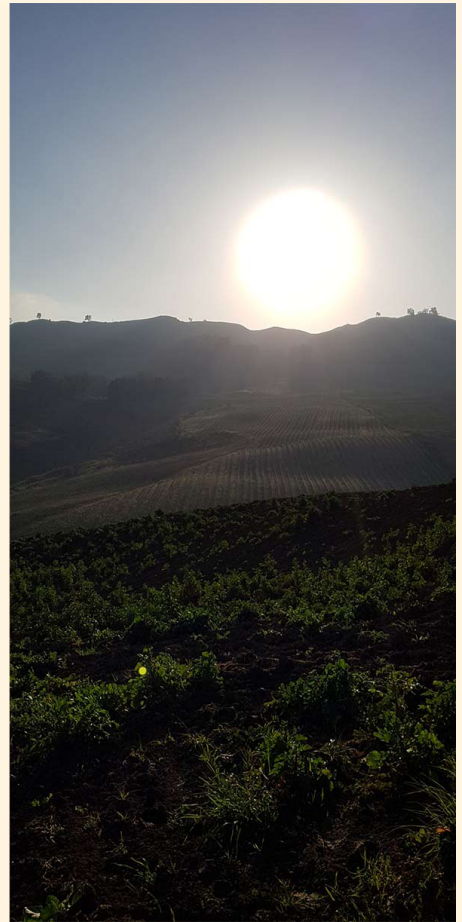


The baglio

The estate at Feudo Montoni has a long history. The original square court building, or 'baglio', was built in the 15th century and was used as the main village to manage the land during this time. It is a beautiful ode to the past. The vineyards can be traced back to that time as well, with Rosario Sireci discovering the ancient vines in the late 1800s when he purchased Feudo Montoni. Two generations later, owner and winemaker Fabio Sireci still maintains some of the oldest Nero d'Avola vines from the pre-phylloxera era. New plantings are taken from these original vines, and thanks to the work of Fabio and his father, Elio, the estate has developed its own distinct genetic code, with cuttings sought after by other Sicilian producers.



Owner winemaker, Fabio Sireci



The vineyards sit at high altitudes, ranging between 500 metres and 700 metres in elevation, east facing, with the white varieties being planted on the higher sites and on quite intense slopes. Fabio explains that the area is almost always windy, which means they have minimal issues with humidity or frost. The growing season is also welcomed by cool nights, with a large diurnal shift from the intensity of the Sicilian daytime heat. The resulting wines have a level of intensity and purity that is not often seen in this part of Italy.



Organic practices in the vineyard

Organic farming is the order of the day at Feudo Montoni. Cover crops, such as fava, peas and honeysuckle, are rotated through the vineyards, ensuring that biodiversity is maintained, and fertilisers are limited to organic manure and mulched cuttings, allowing the vines to find their natural balance amongst the native herbs and flowers. This philosophy follows through to the winery, where renewable energy sources and lightweight bottles are employed to minimise their footprint on the earth. Fabio also aims to keep sulphites low, with amounts that are much less than average.

The light touch follows through to the cellar, where hand-picked grapes are processed within an hour of harvest. Fermentation occurs in temperature-controlled concrete with indigenous yeasts, and malolactic occurs spontaneously.

The 2018 vintage was very good for this part of western Sicily, with cooler temperatures in spring and summer and some great rain. This resulted in a longer growing season and wines that achieved great balance of fruit and acidity, particularly from vineyards at higher altitudes.

## THE WINES

### 2018 'Masso' Catarratto

At 700 metres, the 'Masso' cru is one of Feudo Montoni's highest vineyards. In local The Catarratto comes from the Masso cru, which, at 700 metres, is one of the highest vineyards and named because of its rocky and sandy soil. This iron-rich soil contributes to a wine that is intensely fresh and mineral. After concrete fermentation, the wine is kept on lees for 6 months with some batonnage before being bottled. It is highly aromatic with citrus notes on the nose and a beautifully luscious, yet fresh and salty palate.

### 2018 'Timpa' Grillo

Timpa means strong slope in the local Sicilian dialect, reflecting the extreme incline that the Grillo vineyard has been planted on. We witnessed the intensity of this slope



when we visited in 2019, with Fabio attempting to drive us through the vineyard, which even in a 4WD was not an easy feat. The Grillo is made in much the same way as the Catarratto, yet with greater levels of sand in the vineyard it showcases a more floral, pretty perfume, with stone fruit and almonds balanced out by the fresh acidity.



### 2018 'Lagnusa' Nero d'Avola

The Nero d'Avola grapes are harvested in early September. Lagnusa means lazy and reflects the low yields and small quantities that the vineyard produces. This site is 600 metres, and the soil has a higher clay content. Similar to the whites, fermentation and maceration take place in cement, where it is then aged for 20 months before a short stint of 4 months in barrel. Atypical to the grape, this Nero d'Avola is a reflection of elegance, with complex notes of cherries, dark plum and spice and skilfully balanced fine tannin.

### 2017 'Core' Perricone

Perricone was one of the original varieties planted at Feudo Montoni, and the name of the vineyard, Core, is a historical name given to it by the farmers, meaning heart. These 40-year-old vines are on sandy clay soil, and the vineyard sits at about 500 metres. Fermentation takes place in concrete, with spontaneous malolactic fermentation. The wine is aged for 8 months in concrete, followed by 3 months in barrique. Brooding with blueberries and cherries, this wine has a hint of liquorice, with typical bold, yet well-rounded tannin.

### NV Passito Rosso (375ml)

The Passito Rosso is made from the grapes of Nero d'Avola and Perricone made by appassimento. After a slow fermentation of the dried grapes, the wine is aged for 7 months in barriques and a further 12 months in bottle before release. Rich with red fruits, warm spices and cocoa, with lively acidity that balances the sweetness perfectly.