



FEUDO MONTONI



2017 Perricone del Core Sicilia DOC

THE STORY

Core is the name of the cru from which the grapes hail. The name has its origins in a vineyard that has always been called, “core,” by the farmers of Montoni. In Sicilian, “core” means heart. In fact, seen from above, the vineyard is the shape of a heart.

VINEYARDS

Area of Production: Cammarata (Agrigento)

Altitude: 500 meters (1,640 feet) above sea level

Exposure: East-facing vineyard

Soil composition: Clay and sand

Age of the Vineyard: 40 year old vines, grafted by hand onto wild plants

Vine density: 4,400 vines per hectare (1,781 vines per acre)

Training system: Vertical trellis

Pruning system: Guyot

HARVEST

Notes: Handpicked and placed in small cases

VINIFICATION

Fermentation: 100% in cement containers. Malolactic fermentation takes place completely in cement.

Aging: 8 months in cement, 3 months in barrels, 3 months in the bottle.

Alcohol: 13.5%

THE WINE

Tasting Notes: Ruby red in color with light violet reflections. Bold notes of dried prune, mulberry jam and black pepper, intermingle with strong aromas of cocoa and licorice. Fresh, soft and round on the palate with bold tannins that are typical of this variety, well-polished with a long finish.

VINTAGE NOTES

The 2017 vintage was marked with a cold, snowy winter and good rainfall until early spring, at which point the climate became drier, compared with seasonal averages. During the summer and early fall, the temperatures were moderate, but with low amounts of rain, producing wines with a notable concentration of flavors and aromas. Cool nights allowed for the grapes to retain good levels of acidity. The Perricone grapes were harvested in mid-October.

