



FEUDO  
MONTONI



## 2019 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:** 13.0%

### THE WINE

**Tasting Notes:** A golden color with lustrous, green reflections. On the nose, it presents delicate notes of bay leaf, orange flower blossom, with aromas of citrus groves of Sicilian “lumie” lemons, pink grapefruit and freshly cut grass. On the palate, it is very fresh and persistent, with a long finish marked with notes of almonds.

### VINTAGE NOTES

The 2019 vintage has excellent climate conditions for both the red and white varieties. The spring was abundant with persistent rainfall and was cool and consistently windy, which helped dry the morning mist and rain water off the vines. During the summer months, there was less rainfall and ample exposure to bright sunshine which assisted the fruit to mature. The nights were very cool, creating strong thermic excursions between day and night. The yields of Catarratto (harvested in early-October) were good and the quality was optimal, producing a wine that has depth of character and is well balanced in aromatics, structure, acidity, sapidity and alcohol.

