



# FEUDO MONTONI



## 2016 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. Notes of prune, red fruit preserves, spices and notes of cocoa and licorice. Fresh, soft and round on the palate with tannins that are typical of this variety, well polished.

WILSON DANIELS   
SINCE 1978

CERTIFIED ORGANIC

Represented by Wilson Daniels | Saint Helena, California | wilsondaniels.com

