

SICILIA

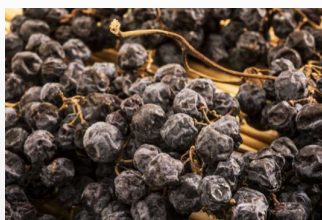


Founded in 2000 in Santa Ninfa, Sicily, Barone Montalto strives to make a mark on the winemaking world. Barone Montalto truly believes that the only way to achieve that goal is through a combination of research, innovation, and a genuine commitment to quality. We take a modern approach in this ancient winemaking region.

Most vineyards are located in the heart of the Belice valley near the Santa Ninfa cellars. The area is characterized by predominantly calcareous soils, a warm sun, and a favorable Mediterranean micro climate. This uncontaminated land is perfectly suited to viticulture and ensures the production of wine of great character and personality. Classical Sicilian wines are produced here, such as Nero d'Avola, Grecanico, Catarratto, and Grillo as well as international varieties such as Pinot Grigio, Viognier, Chardonnay, and Sauvignon Blanc.

When phenolic ripeness is achieved, the grapes are hand picked and placed into small boxes in a single layer. Those boxes are stored for four weeks in a temperature controlled *fruttaia* which is designed to allow the grapes to slowly lose water weight without spoiling. The natural enzymatic process develops the unique aromas and taste profile in the finished wine.

The grapes are then crushed and aged for 10 months in medium toasted French oak barrels before bottling.



Tasting Notes: A fruit driven red with fruity notes of prune and blackberries. The palate is gently balanced and full bodied due to the delicate, sweet tannins.

APPELLATION: Sicilia DOC

VINEYARD REGION: Santa Ninfa - Belice Valley

VARIETALS: Nero d'Avola, Nerello Mascalese, Merlot, Cabernet Sauvignon

ALCOHOL: 14.5%

OAK REGIMEN: French oak barrique

TIME IN OAK: 10 months

