

The WineKnitter

THE JOURNAL ABOUT ME FOLLOW ME



An adventure into the world of wine, food, knitting...and so much more!

Day 573 Sicily Part Three Feudo Montoni

5/13/2017

As mentioned in my previous post, I traversed Sicily from west to east and back again touring vineyards and meeting with winemakers. Logically, I should begin this story with the first winery that I visited on the western side of Sicily. However, I'm going to begin "our tour" with Feudo Montoni, located in the middle of Sicily, high up on a mountain, surrounded by wheat fields and vineyards in a commune called Cammarata in the Province of Agrigento. Feudo Montoni was my last stop on the wine tour before heading for Catania. And for me it summed up all the passion, love and pride of the Sicilian winemakers that I had met so far.



RSS Feed

Archives

May 2017
April 2017
March 2017
February 2017
January 2017
December 2016
November 2016
October 2016
September 2016
August 2016
July 2016
June 2016
May 2016
April 2016
March 2016
February 2016
January 2016
December 2015
November 2015
October 2015
September 2015
August 2015
July 2015
June 2015
May 2015
April 2015
March 2015
February 2015
January 2015
December 2014

As we made our way up a long, narrow and twisty road towards Feudo Montoni, more meadows of wheat fields, sheep and goats emerged.

November 2014
October 2014
September 2014
August 2014
July 2014
June 2014



View from the top of Feudo Montoni

Fabio Sireci is owner, winemaker and third generation of Feudo Montoni. His grandfather Rosario purchased Feudo Montoni in the late 1800s, having observed and appreciated the land, its biodiversity and the ancient vines of Nero d'Avola, Perricone and Cataratto. I'd also like to mention that Feudo Montoni is one of Sicily's most historical producers of Nero d'Avola and is the highest vineyard in Sicily for Nero d'Avola. The estate dates back to the 16th century where at that time the prized "Vrucara" single-vineyard was first planted.

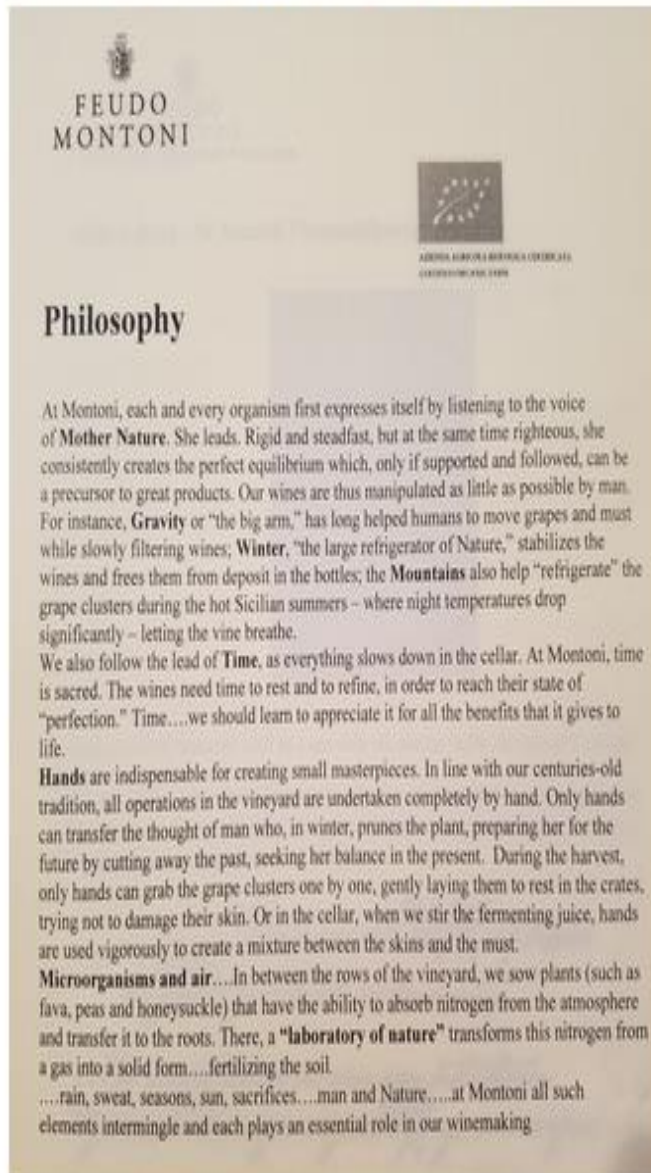
Fabio's father, Elio planted new vineyards and modernized the cellar in the late 1960s. Today, 600 years later, the wines are made in the same cellars and on the same land. The baglio (a typical Sicilian interior court square) was built in 1469 and is an impressive and beautiful structure.



C
a
t
e
g
o
r
i
e
s

A
l
i
2
0
1
4
B
o
r
d
e
r
u
x
A
G
e
v
e
A
G
l
o
r
g
h
i
t
l
k
o
A
m
e
r
o
n
A

Fabio, like his grandfather and father before him, continues "acting as guardian of the ancient plants and their grapes." Fabio is involved in every process, from the vineyard to the cellar. Feudo Montoni philosophy is as follows:

The image shows a page titled "FEUDO MONTONI" with a logo featuring a crown and a shield. Below the name is a small square logo with a starburst pattern and the text "AZIENDA AGRICOLA BIENNALE CERTIFICATA GARANTIBILITÀ 100%". The main heading is "Philosophy". The text describes the winemaking process and philosophy, mentioning Mother Nature, Gravity, Winter, Mountains, Time, Hands, and Microorganisms and air. The text is as follows:

FEUDO MONTONI

AZIENDA AGRICOLA BIENNALE CERTIFICATA
GARANTIBILITÀ 100%

Philosophy

At Montoni, each and every organism first expresses itself by listening to the voice of **Mother Nature**. She leads. Rigid and steadfast, but at the same time righteous, she consistently creates the perfect equilibrium which, only if supported and followed, can be a precursor to great products. Our wines are thus manipulated as little as possible by man. For instance, **Gravity** or "the big arm," has long helped humans to move grapes and must while slowly filtering wines; **Winter**, "the large refrigerator of Nature," stabilizes the wines and frees them from deposit in the bottles; the **Mountains** also help "refrigerate" the grape clusters during the hot Sicilian summers – where night temperatures drop significantly – letting the vine breathe.

We also follow the lead of **Time**, as everything slows down in the cellar. At Montoni, time is sacred. The wines need time to rest and to refine, in order to reach their state of "perfection." Time...we should learn to appreciate it for all the benefits that it gives to life.

Hands are indispensable for creating small masterpieces. In line with our centuries-old tradition, all operations in the vineyard are undertaken completely by hand. Only hands can transfer the thought of man who, in winter, prunes the plant, preparing her for the future by cutting away the past, seeking her balance in the present. During the harvest, only hands can grab the grape clusters one by one, gently laying them to rest in the crates, trying not to damage their skin. Or in the cellar, when we stir the fermenting juice, hands are used vigorously to create a mixture between the skins and the must.

Microorganisms and air...In between the rows of the vineyard, we sow plants (such as fava, peas and honeysuckle) that have the ability to absorb nitrogen from the atmosphere and transfer it to the roots. There, a "laboratory of nature" transforms this nitrogen from a gas into a solid form...fertilizing the soil.

...rain, sweat, seasons, sun, sacrifices...man and Nature...at Montoni all such elements intermingle and each plays an essential role in our winemaking.

We arrived to a warm welcome from Fabio and Melissa Muller. Melissa recently published a book called "Sicily: The Cookbook: Recipes Rooted in Traditions". This book is a seven-year endeavor delving into Sicilian gastronomy sprinkled with narratives and beautiful photographs. Wine and food...a perfect union!

As we stood outside overlooking the vineyards and wheat fields, Fabio gave us a wonderful verbal tour of Feudo Montoni's history, philosophy, harvesting and winemaking techniques. He pointed out the 90 year old bush vines in one of his vineyards and explained how ancient vines are propagated from their vineyards using traditional techniques of propagation or grafting. All wines are certified organic.



Fabio Siroci



We were invited into their home for a fabulous feast prepared by Melissa and a tasting of seven wines produced by Fabio. The slide show below will give you a glimpse into a beautiful afternoon spent at Feudo Montoni. I have also included a short video of Fabio and Melissa talking about Nero d'Avola Vrucara and Lagnusa.



All the wines were memorable, with my favorites being:

2013 Vrucara, intense aromas, full-bodied, dark cherries, juicy and elegant.

2015 Perricone Smooth with plum and spice. Earthy and full.

2016 Catarrato Delicately aromatic with floral and citrus, hints of mint. Fruit fresh with good balance and acidity.

We took a quick tour of the cellars and bottling area.



As we said our good-byes with an autographed cookbook in hand and the taste of sweet Passito still lingering on my palate, Fabio's parting words said it all *"the heart and soul transfers to the grapes and wine"*.



Melissa and Fabio

Thank you, Fabio and Melissa for an inspiring afternoon!

Cheers!
Penina

To leave a comment or if you have an inquiry, please contact me at winekinttercomments@gmail.com

Like 5

Tweet

Comments are closed.