

Barone Montalto explores the Belice Valley, inland from Trapani. Sicily, a historic territory of connection between civilisations, is a unique region in which the force of the elements and cultures permeates every corner. Ancestral nature, cultural stratification, scents of land and sea, salt and altitudes, volcanoes and art. The southwestern part of the island is our home: here we rediscover and interpret with an eye to the future the historic varieties that are typical of this noble land.

Sicilian vineyards are among the largest in Italy by area and earn first place in terms of organic coverage.



AMMASSO

Rosso Sicilia DOC



ORIGIN

Vineyards stand on soils composed mainly of limestone and clay, rich in iron. Western Sicily, Mediterranean climate.



GRAPE VARIETIES

Red grapes



IDENTITY

A rich and powerful but finely balanced red, the pinnacle of Barone Montalto's oenological stylistic expression.



HARVEST

Grapes are hand-picked between mid- and late September and arranged in single layers in small boxes of up to 5 kg.



WINEMAKING

Grapes are placed for 4 weeks in ventilated fruit storage at room temperature. The wine ages for seeking 8-10 months in small, medium toasted wooden barrels. About 4 months after bottling, it begins to express itself at its best.



TASTING

Very deep red in color, it reveals candied and roasted notes on the nose. Rich, powerful, finely balanced, it gives the palate fullness and intensity.



PAIRINGS

Tasty meat-based dishes, baked pasta, and aged cheeses. Serving temperature 14-16°C.



ALC. BY VOL. 14% | AVAILABLE FORMATS 0,75 L - 1,5 L

**The alcohol content may vary depending on the vintages.*