



FEUDO MONTONI



2014 Nero D'Avola Vrucara Prephylloxera Sicilia DOC

THE STORY

Vrucara is the name of the cru from which the grapes hail. The name has its origins in a vineyard of which the land has always been called “Vrucara.” It takes this name due to the presence of *vruca*, a Sicilian word for a bush that grows spontaneously around the vineyard. This herb has aromas of menthol mixed with those of incense oil. Transferred into the old, unique vines, we notice this aroma in the wine.

VINEYARDS

Area of Production: Cammarata (Agrigento)

Altitude: 500 meters (1,640 feet) above the sea level

Exposure: East-facing vineyard

Soil composition: Clay and sand

Vineyard Age: From prephylloxera vines, which we consider our “mother plants.” The vines in the Vrucara contain our unique and old genetic code of Nero d’Avola, guarded for centuries at Montoni. The first mention of these plants was in 1590 in the *De Naturali Vinorum Historia*.

Vine density: 2,600 vines per hectare (1,053 vines per acre)

Training system: Bush vines

Pruning system: Bush vines

HARVEST

Notes: Handpicked and placed in small cases

VINIFICATION

Fermentation: 100% in cement containers with a long maceration of 25 days on the skins. The pressing is made in an old wood press. Spontaneous malolactic fermentation takes place in cement.

Aging: 45 months in cement, 6 months in barrels, 6 months in the bottle.

Alcohol: 14.0%

THE WINE

Tasting Notes: A ruby red color, Vrucara is intense and persistent on the nose with aromas of forest floor, notes of cherry in spirit and dried rose petal, which are in harmony with notes of vanilla, balsamic, eucalyptus, licorice and incense oil. Soft and velvety on the palate, with buttery notes, it is well structured with a prolonged aromatic persistence on the finish. Vrucara has soft tannins and is well-balanced.

