



FABIO SIRECI  
Winemaker



# FEUDO MONTONI

## 2016 NERO D'AVOLA VRUCARA PREPHYLLOXERA SICILIA DOC

ITALY | SICILY



vinous

*"A beguiling nose of cooling mint and smoke that gives way to crushed cherries laced with licorice and hints of shaved cedar. Its velvety textures soothe, carried across a medium-bodied framework of acid and minerals, as juicy black fruits and hints of wild herbs drenched the palate. A coating of fine tannins lingers, framing the experience nicely without slowing its momentum, as nuances of plum sauce and balsamic spices slowly fade."*

– Eric Guido, June 2021

### ABOUT THE WINERY

Feudo Montoni has been producing top-quality wines on its historic grounds since 1469. The winery is currently overseen by Fabio Sireci, the third generation of a family dedicated to producing the most refined expressions of this long-cultivated terroir. Located in the heart of Sicily and planted in sand and clay on high elevation, the vines of Feudo Montoni have been cultivated using the Sireci family's traditional organic methods for generations and produces many of Sicily's most celebrated 100% indigenous varietals in single-vineyard sites.

### ABOUT THE WINE

Vrucara comes from prephyllloxera vines that contain the unique and old genetic code of Nero d'Avola, guarded for centuries at Montoni. A bright ruby red color, Vrucara is intense and persistent on the nose with earthy aromas, notes of red plum and dark berries, which are in harmony with notes of rose petal, vanilla, balsamic, eucalyptus and licorice. Soft and velvety on the palate, with a delicate acidity and well-balanced and soft tannins.

### KEY SELLING POINTS

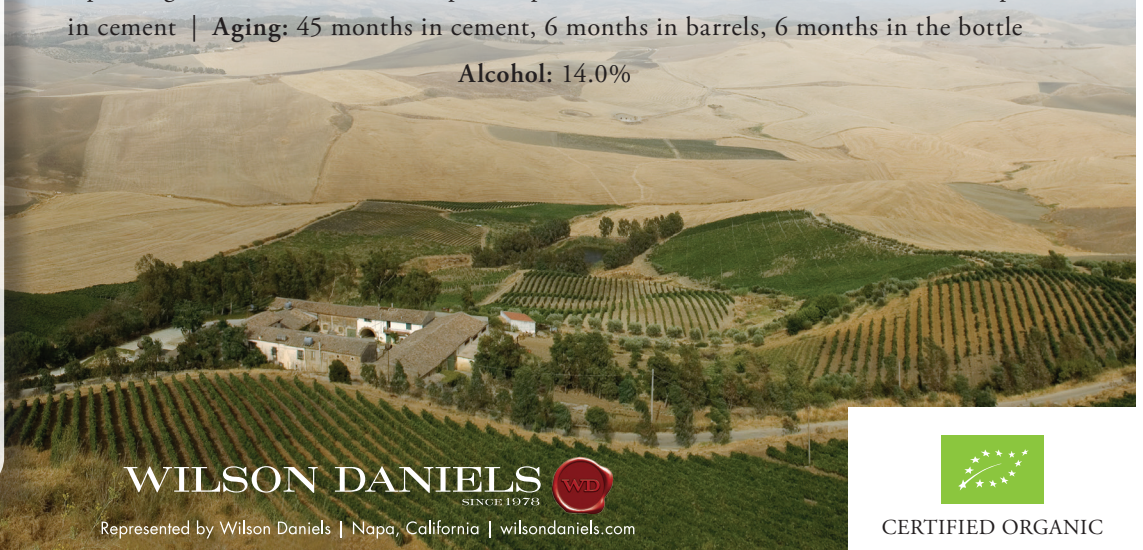
- Vrucara is a prephyllloxera single vineyard with average vine age at 85 years, grown 500 meters above sea level
- Winery has been producing top-quality wines on its historic grounds since 1469 and is currently overseen by third-generation Fabio Sireci
- Durum wheat fields contribute to a "natural isolation" of Montoni's high-altitude vineyards, creating an "island within an island" where the ancient grape varieties are protected
- All wines 100% certified organic, and all grapes hand harvested in CRU designated vineyards

### TECHNICAL DETAILS

**Area of production:** Cammarata (Agrigento) | **Viticulture:** Certified Organic

**Fermentation:** 100% in cement containers with a long maceration of 30 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%



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CERTIFIED ORGANIC