



FEUDO MONTONI

2019 NERO D'AVOLA LAGNUSA SICILIA DOC



FABIO SIRECI
Winemaker

ITALY | SICILY



92
POINTS
vinous

“Sweet violets and rose come together with crushed blackberries and a spritz of tangerine to form an inviting bouquet as the 2019 Nero d’Avola Lagnusa opens in the glass. It’s silky-smooth and round, the ripe black fruits and confectionary spices creating a seductive display. Brisk acids and minerals build tension through the finale, making pleasant punctuation to such an extroverted yet balanced expression”

– 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

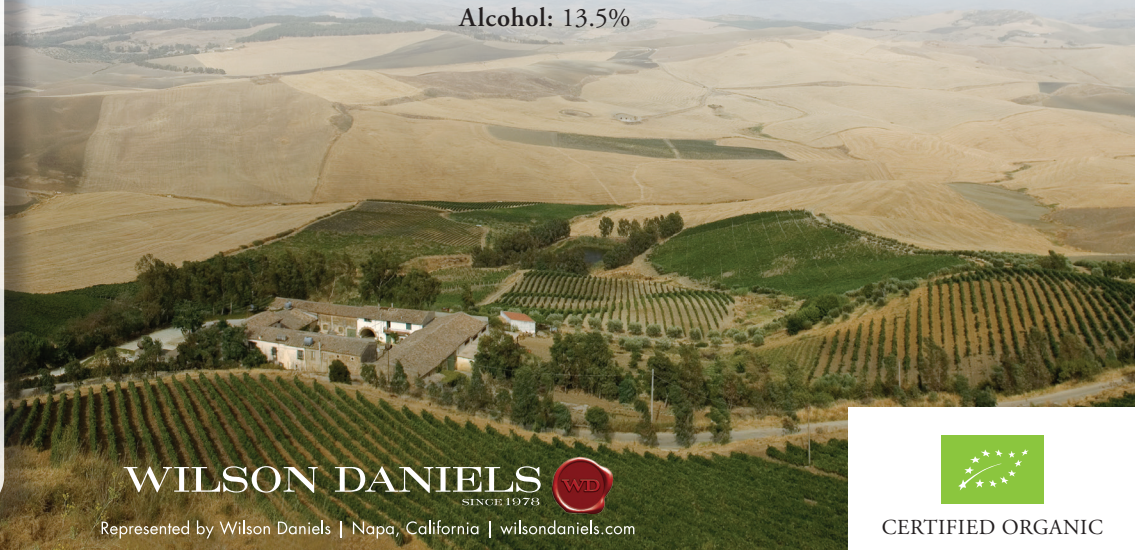
Lagnusa is the name of the cru from which the grapes hail. The name has its origins in the vineyard which has always been called “*lagnusa*” by the farmers of Montoni. In Sicilian, “*lagnusa*” means that which is lazy and produces small quantities. Today, we know that a vineyard that produces less, creates higher quality.

KEY SELLING POINTS

- Vines are grafted from Montoni’s old Vrucura Nero d’Avola “*mother plants*.” By grafting in this antique manner, they obtain grapes with a unique and exclusive “DNA” of Feudo Montoni
- 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

Varietal Composition: Nero d’Avola | **Area of production:** Cammarata (Agrigento)
Altitude: 600 meters above sea level | **Age of vineyard:** 35 year old vines, grafted by hand onto wild plants | **Aging:** 20 months in cement, 4 months in barrels, 4 months in bottle
Alcohol: 13.5%



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CERTIFIED ORGANIC