







"Bright deep red. Mineral and sweet spices complicate red cherry and botanical herbs on the nose and in the mouth. Long and very lively on the juicy, suave back end. Lovely stuff."

- Ian D'Agata - August 2019 (2017 Vintage)



FEUDO MONTONI

2017 NERO D'AVOLA LAGNUSA SICILIA DOC

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

- Winery has been producing top-quality wines on its historic grounds since 1469
- For centuries, the durum wheat fields have contributed to a "natural isolation" of Montoni's high-altitude vineyards from the rest of the landscape, creating "an island within an island," where the ancient grape varieties are protected
- Produces many of Sicily's most celebrated 100% indigenous varietals
- All wines are certified 100% organic
- All grapes are hand harvested and in CRU designated vineyards

TECHNICAL DETAILS

Varietal Composition: 100% Nero d'Avola | Area of production: Cammarata (Agriegento) Altitude: 600 meters (1,969 feet) above sea level

Age of vineyard: 35 year old vines, grafted from winery's old Vrucara Nero d'Avola "mother plants." By grafting in this antique manner, winery obtains grapes with a unique and exclusive "DNA" of Feudo Montoni

> Aging: 20 months in cement, 4 months in barrels, 4 months in bottle Alcohol: 13.5%

