

1669  
1978



FEUDO  
MONTONI



## 2019 Nero D'Avola Lagnusa Sicilia DOC

### THE STORY

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.

### VINEYARDS

**Area of Production:** Cammarata (Agrigento)

**Altitude:** 600 meters (1,969 feet) above sea level

**Exposure:** East-facing vineyard

**Soil composition:** Clay and sand

**Age of the Vineyard:** 35 year old vines, grafted from our old Vrucura Nero d'Avola “mother plants.” By grafting in this antique manner, we obtain grapes with a unique and exclusive “DNA” of Feudo Montoni, our copyright of Nature.

**Vine density:** 4.400 vines per hectare (1,781 vines per acre)

**Training system:** Vertical trellis

**Pruning system:** Guyot

### HARVEST

**Notes:** Handpicked and placed in small cases

### VINIFICATION

**Fermentation:** 100% in cement containers. Malolactic fermentation takes place completely in cement.

**Aging:** 20 months in cement, 3 months in barrels, 4 months in the bottle

**Alcohol:** 13.5%

### THE WINE

**Tasting Notes:** Ruby red in color. The structure does conquer with strength, but rather with elegance. Complex aromas are laced with notes of cherries-in-spirit, red plum, blackberry and warm spices, which are in harmony with one another. The boldest aromas are of warm spices, such as allspice, cinnamon and clove. Notes of menthol amplify the freshness. It is soft, velvety, sapid and laced with the right amount of delicate tannin on the palate.

### VINTAGE NOTES

The 2019 vintage had excellent climate conditions for both the red and white varietals. The spring was abundant with persistent rainfall and was cool and consistently windy, which helped dry the morning mist and rainwater off the vines. During the summer months, there was less rainfall and ample exposure to bright sunshine, which assisted the fruit to mature. The nights were very cool, creating strong temperatures variances between day and night. The yields of Nero D'Avola from the Lagnusa cru (harvested in early-October) were very abundant and the quality was optimal.