



FEUDO
MONTONI

2017 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 30 days on the skins. The pressing is made in an old wood press. Spontaneous malolactic fermentation takes place in cement.

Aging: 42 months in cement, 4 months in barrels, 6 months in the bottle

Alcohol: 14.0%

THE WINE

Tasting Notes: 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. Vrucara has a prolonged aromatic persistence on the finish.

VINTAGE NOTES

The 2017 vintage was characterized by changes to the normal annual weather patterns. Rainfall was lower than the annual average during the first 8 months of 2017; the year commenced with strong precipitation including heavy snowfall in January and into March, creating good underwater reserves of water. However, from the onset of spring, rainfall was light and inconsistent, creating concern for the successful vegetative cycle of the vines. Despite the dry weather conditions, the average temperatures from June to August were within normal range and not marked by excessive peaks of heat. Additionally, during the summer months, due to the high altitude of the vineyard, the nighttime temperatures fell drastically, creating strong thermic excursions between night and day, typical to the land of Montoni. During the months of September and October, steady rainfall positively prolonged the final stage of maturation of the grapes, and strong wind patterns acted like ventilators, keeping the maturing grapes cool and dry. The overall production was lower than average annual yields, but the grapes, which were harvested in late-October, were healthy, mature and of excellent quality.



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