

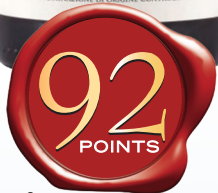


FEUDO MONTONI

2020 NERO D'AVOLA LAGNUSA SICILIA DOC



FABIO SIRECI
Winemaker



vinous

"In a cloud of crushed violet candies, sugar-dusted currants and hints of sage evolve, making the 2020 Nero d'Avola Lagnusa a total aromatic pleasure. Soft-textured and round, this impresses further with ripe red and blue-toned fruits, complemented by sweet spice over a core of vibrant acidity. The Lagnusa finishes remarkably fresh yet long, leaving the mouth watering while still resonating on hints of blackberry and a bitter twang of sour citrus."

– Eric Guido June 2022

ITALY | SICILY

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

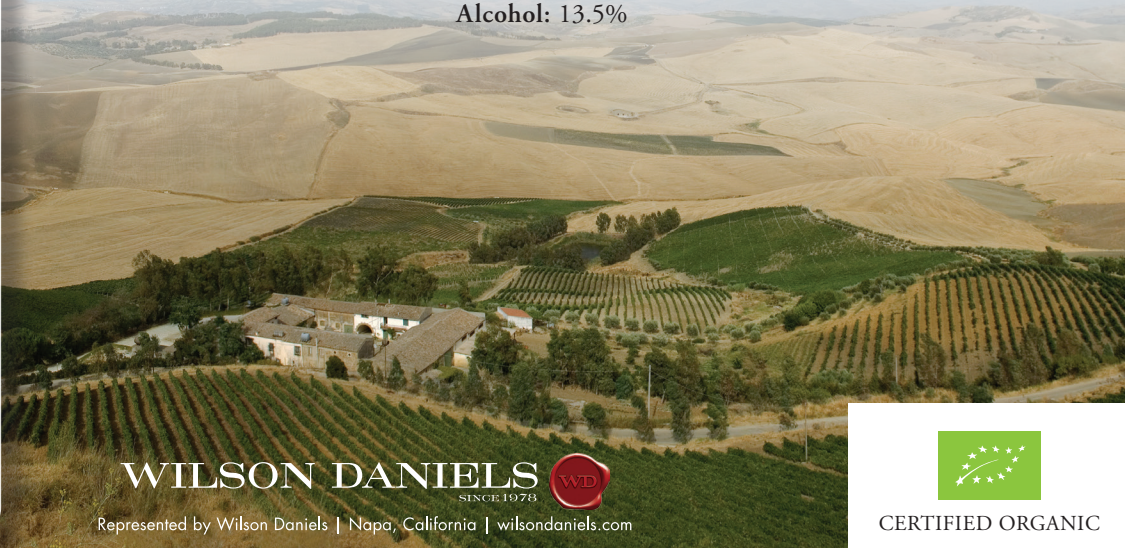
Lagnusa is the name of the cru from which the grapes hail. The name has its origins in the vineyard which has always been called "*lagnusa*" by the farmers of Montoni. In Sicilian, "*lagnusa*" means that which is lazy and produces small quantities. Today, we know that a vineyard that produces less, creates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