



FEUDO
MONTONI



CERTIFIED ORGANIC

2018 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

During the 2018 vintage, precipitation was higher than annual averages. During the winter there were multiple snowstorms, and light rains persisted all throughout the spring and into early summer. The constant winds at Montoni helped dry the moisture off the vines and tightly wound berry clusters. Exposure to the bright sunshine assisted the vines and fruit to mature beautifully over the hot months of summer and into early fall. While the vintage was not without challenges due to the above average rainfall, the grapes, which were harvested in late-October, were healthy, abundant and at optimal balance of alcohol and acidity.

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