



FEUDO
MONTONI



CERTIFIED ORGANIC

2021 Inzolia dei Fornelli Sicilia DOC

THE STORY

Fornelli is the name of the cru from which the grapes hail. The name has its origins in the ancient ovens, called “*fornelli*” where clay present in the soil was cooked to create anfore in which wine was contained, jars where oil was stored, vases, ornamental plates and bricks for construction.

VARIETAL

Varietal Composition: 100% Inzolia

VINEYARDS

Area of Production: Cammarata (Agrigento)

Altitude: 500 meters (1,640 feet) above sea level

Exposure: East-facing vineyard

Soil composition: Sandy/clay

Age of the Vineyard: 30 years old vines, grafted by hand onto wild plants

Vine density: 4,400 vines per hectare (10,872 vines per acre)

Training system: Vertical trellis

Pruning system: Guyot

HARVEST

Notes: Handpicked and stored in small cases.

VINIFICATION

Fermentation: 100% in cement containers, in contact with the skins for a quarter of the fermentation process.

Aging: Sur lie with batonnage in cement containers for 6 months.

Alcohol: 13.5% | **pH:** 2.9 | **RS:** 2.4 g/L

VINTAGE NOTES

The 2021 vintage was marked with precipitation that was slightly lower than annual averages. Most of the annual rainfall was concentrated in the winter months and in early spring. Late spring and early summer were dry months, slowing down the vegetative phases of the vines. However, the entire vegetative process was accompanied by intense work in the vineyard and concluded regularly. Rainfall recommenced steadily in August and lasted throughout the harvest, which commenced in mid-September and lasted until the beginning of November. During the winter and spring, the temperatures were moderate, however during the summer months, cool nights offset higher-than-average hot summer days, allowing for an ample acidity to form in the grapes. The quantity of grapes produced was slightly superior to the 2020 vintage and the quality was positive.

THE WINE

Tasting Notes: Straw yellow in color with light green reflections. The nose has floral notes of Sicilian Spanish broom flowers and chamomile, with aromas of pear, yellow melon and honey. On the palate, the acidity is well-balanced and has a persistent freshness, with a long finish and unique mineral notes.

WILSON DANIELS
SINCE 1978



Imported by Wilson Daniels | Napa, California | wilsondaniels.com

