



2019 NERO D'AVOLA "VRUCARA" PRE-PHYLLOXERA SICILIA DOC

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 terrior.

WINE

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

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.

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, the temperatures were steady and not above the normal average, there was less rainfall and ample exposure to bright sunshine which assisted the fruit to mature. The nights were very cool, creating record high strong thermic excursions between day and night. The yields of all varietals were much more abundant compared to seasonal averages, and the quality was optimal, producing elegant, standout wines.

WINEMAKING

Fermentation 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.

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 red rose petal, wormwood, 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.

VINEYARD

Region: Sicily

Appellation: Sicilia DOC

Soil: Clay and sand

Exposure: East-facing vineyard

Vine Density: 2,600 vines per hectare (1,053 vines per acre)

Certification: Organic

WINEMAKING

Varietals: 100% Nero d'Avola

Aging: 40 months in cement, 4 months in barrels, 8 months

in the bottle

TECHNICAL DETAILS

Alcohol: 14%

Total Acidity: 4.28 g/L

pH: 3.32RS: 0.7 g/L

