

Fondato nel 1469



**FEUDO MONTONI**  
DEL  
PRINCIPATO DI VILLANOVA

## 2023 INZOLIA FORNELLI, IGT TERRE SICILIANE



### 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

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.

### VINEYARDS

For centuries, the durum wheat fields have contributed to a “natural isolation” of Montoni’s high-altitude vineyards from the rest of the landscape, creating “an island within an island,” where the ancient grape varieties are protected.

### VINTAGE NOTES

The 2023 vintage was marked with precipitation that was slightly lower than annual averages. The winter months were significantly drier than usual, while an abundance of rainfall was concentrated in the late spring, which accelerated the vegetable process of the vines, and delayed the flowering process. Hands-on work in the vineyard was essential to ensuring the health of the vineyard. Early summer, rather,

was very dry, slowing down the vegetative process of the vines. Rainfall recommenced steadily in August and lasted throughout the harvest, which commenced in mid-September and lasted until the end of October. During the summer months, cool nights offset the hot summer days, allowing for an ample acidity to form in the grapes. The quantity of grapes produced was slightly lower than the 2022 vintage, but the quality was excellent.

### WINEMAKING

Fermentation takes place in cement containers, in contact with the skins for a quarter of the fermentation process.

### TASTING NOTES

Straw yellow in color with light green reflections. The nose has floral notes of chamomile, with aromas of ripe pear, yellow melon and lemon blossom honey. On the palate, the acidity is well-balanced and has a persistent freshness, with a long finish and unique mineral notes.

### VINEYARD

Region:	Sicily
Appellation:	IGT Terre Siciliane
Soil:	Sandy, clay
Age/Exposure:	30 year-old vines; East-facing vineyard
Elevation:	500 meters
Vine Density:	4,400 vines per hectare (10,872 vines per acre)
Certification:	Organic

### WINEMAKING

Varietals:	100% Inzolia
Aging:	Sur lie with batonnage in cement containers for 6 months

### TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13%
Total Acidity:	5.6 g/L
RS:	1.5 g/L
pH:	3.35