

Fondato nel 1469  
**FEUDO  
MONTONI**  
DEL  
PRINCIPATO DI VILLANOVA

## 2022 NERO D'AVOLA LAGNUSA, 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

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.

### 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 2022 vintage was characterized by climatic conditions that were favorable. The annual precipitation was above average and concentrated in the winter, early spring and in the autumn months, towards the end of the harvest. The abundance of rain and snowfall in the winter and early spring caused strong underground reserves of water, which

nurtured the vines during the drier months. As rainfall was absent in the summer until mid-September, some areas of the vineyard nonetheless required supplemental irrigation. Temperatures were in line with annual averages and as typical of the land, cool nights offset the hot summer days, allowing for ample acidity to form in the grapes. The 2022 vintage bore excellent fruit, both in terms of quantity and quality.

### WINEMAKING

Fermentation takes place in cement containers. Malolactic fermentation takes place completely in cement.

### TASTING NOTES

Ruby red in color. A complex perfume with notes of cherries, red plum, blackberry, cinnamon and clove that are in harmony with one another. Notes of menthol amplify the freshness of the taste. It is soft, velvety, sapid and laced with the right amount of delicate tannin on the palate.

### VINEYARD

Region:	Sicily
Appellation:	Sicilia DOC
Soil:	Sandy
Age/Exposure:	35 year-old vines; East-facing vineyard
Elevation:	600 meters
Vine Density:	4,400 vines per hectare (10,872 vines per acre)
Certification:	Organic

### WINEMAKING

Varietals:	100% Nero d'Avola, grafted from the old Vrucura Nero d'Avola “mother plants”
Aging:	20 months in cement, 2 months in barrels, 6 months in the bottle

### TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13.5%
Total Acidity:	4.2 g/L
RS:	1.0 g/L
pH:	3.44