



FEUDO
MONTONI



CERTIFIED ORGANIC

2022 Inzolia dei Fornelli IGT Terre Siciliane

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. Grapes were picked in mid October.

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: 3 | TA: 5.86 g/L

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.

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.

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