



FEUDO  
MONTONI



## 2021 Nero D'Avola Lagnusa Sicilia DOC

### THE STORY

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

**Area of Production:** Cammarata (Agrigento)

**Altitude:** 600 meters (1,969 feet) above sea level

**Exposure:** East-facing vineyard

**Soil composition:** Clay and sand

**Age of the Vineyard:** 35 year old vines, grafted from our old Vrucura Nero d'Avola “mother plants.” By grafting in this antique manner, we obtain grapes with a unique and exclusive “DNA” of Feudo Montoni, our copyright of Nature.

**Vine density:** 4.400 vines per hectare (1,781 vines per acre)

**Training system:** Vertical trellis

**Pruning system:** Guyot

### HARVEST

**Notes:** Handpicked and placed in small cases. Grapes were picked at the beginning of October.

### VINIFICATION

**Fermentation:** 100% in cement containers. Malolactic fermentation takes place completely in cement.

**Aging:** 20 months in cement, 3 months in barrels, 4 months in the bottle

**Alcohol:** 13.5%

### THE WINE

**Tasting Notes:** Ruby red in color. The structure does conquer with strength, but rather with elegance. Complex aromas are laced with notes of cherries-in-spirit, red plum, blackberry and warm spices, which are in harmony with one another. The boldest aromas are of warm spices, such as allspice, cinnamon and clove. Notes of menthol amplify the freshness. It is soft, velvety, sapid and laced with the right amount of delicate tannin on the palate.

### 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.

