

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

## 2020 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 2020 vintage was marked with a rainy winter, but with sparse snowfall. The spring was characterized by solid precipitation, above average compared with seasonal averages. The rain then became sparser during the summer

months, leading up to the harvest, which commenced in mid-September, about one week earlier than the average harvests at Montoni, as the grapes reached an ideal ratio of sugar to acidity earlier than usual. During the winter and spring, the temperatures were moderate, however during the summer months, cool nights offset the hot summer days, allowing for an ample acidity to form in the grapes. The overall production was marked with a slightly lower yield than the 2019 vintage but was steady compared to our annual averages. The quality of the grapes was high, and the resulting wines have vertical aromatics and are refined on the palate.

### 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:	3.32
RS:	0.7 g/L