



2024 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 2024 vintage was marked with precipitation significantly lower than annual averages. The rainfall from winter to late summer was inconsistent and sparse. The vineyard used the ample underground reserves of water to sustain itself during this dry period and soil management was of high priority. Rainfall arrived in early September and continued lightly all throughout the harvest, which commenced in early-September and lasted until mid-October. During the summer months, the cool nights, typical of the land, offset the hot summer days, allowing for strong acidity to form in the grapes. While the health and aromatic qualities of the grapes were stellar, the yields were lower than average.

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