

1469  
1973  
Fondate nel 1469  
**FEUDO  
MONTONI**  
DEL  
PRINCIPATO DI VILLANOVA



## 2025 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 2025 vintage experienced precipitation levels close to the yearly average. Consistent rainfall from winter through late spring gave way to a dry summer, which led to an early harvest starting in early September and finishing by mid-October. A hailstorm during the flowering stage slightly reduced yields. However, cool nights during the hot summer helped maintain strong acidity in the grapes, a hallmark of the land of Montoni. Although the grapes were healthy and showed excellent organoleptic qualities, overall yields were slightly lower than usual.

### 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