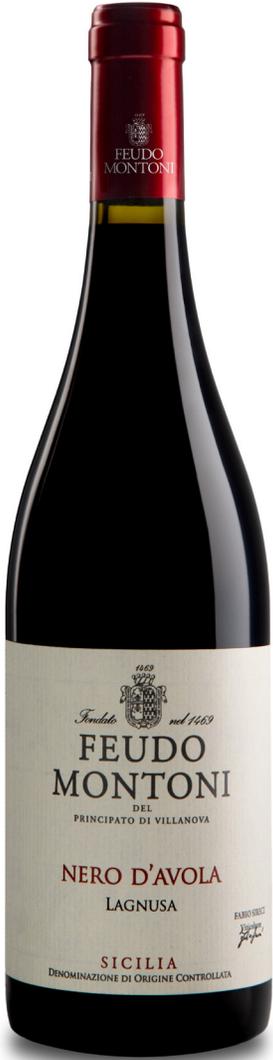


1469
1722
Fondato nel 1469

FEUDO MONTONI

DEL
PRINCIPATO DI VILLANOVA



2024 NERO D'AVOLA LAGNUSA, 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

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

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. Malolactic fermentation takes place completely in cement.

TASTING NOTES

Ruby red in color. A complex perfume with notes of cherries, red plum, blackberry, cinnamon and clove that are in harmony with one another. Notes of menthol amplify the freshness of the taste. It is soft, velvety, sapid and laced with the right amount of delicate tannin on the palate.

VINEYARD

Region:	Sicily
Appellation:	Sicilia DOC
Soil:	Sandy
Age/Exposure:	35 year-old vines; East-facing vineyard
Elevation:	600 meters
Vine Density:	4,400 vines per hectare (10,872 vines per acre)
Certification:	Organic

WINEMAKING

Varietals:	100% Nero d'Avola, grafted from the old Vrucura Nero d'Avola “mother plants”
Aging:	20 months in cement, 2 months in barrels, 6 months in the bottle

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13.5%
Total Acidity:	4.2 g/L
RS:	1.0 g/L
pH:	3.44