Feudo Montoni

Italy - Sicily - Cammarata (RG)



LAGNUSA NERO D'AVOLA SICILIA

100% Nero d'Avola

Production area: Agro di Cammarata (AG)
Terrain: argilloso-sabbioso
Harvest: manual
Vinification: Traditional long maceration on the skins for half a month. Alcoholic fermentation and malolactic fermentation in concrete
Refinement: 20 months in cement, 4 months in barrel and 4 months in bottle
Color: deep red with light purplish highlights
Fragrance: Intense and broad, spicy, balsamic with notes of small fragrant forest fruits
Flavor: Mentholated notes amplify its freshness on the palate. Soft, enveloping, savory, rightly tannic on the palate
Alcoholic Grade: 13.5% vol

1469

FEUDO
MONTONI

Ownership/Founders Sireci Family
Start of Activity 1930
Vitiviniculture Certified Organic
Hectares 40
Bottles produced 300.000



Feudo Montoni, established in 1469, is one of the oldest realities in Sicilian viticulture. Already in 1595 it was praised in the first Italian treatise on oenology "De Naturali Vinorum Historia" written by Andrea Bacci agronomist and physician to Pope Sixtus V: "in those lands... I found old plants, with a trunk the size of a man, which produced a most powerful wine of pleasant odor and flavor and capable of long preservation..." The estate in the late 1800s was purchased by the Sireci family and is now in its third generation with Fabio continuing, together with his wife Melissa, to guard its values and tradition. The 80 hectares of the estate in the centre of Sicily extends to the east, from an altitude that ranges from 500 to 800 metres a.s.l.; this special geographic position keeps the Montoni land safe from contamination by environmental, noise and light pollution, creating the ideal conditions for organic agriculture. It is in these extraordinary climatic conditions that Fabio produces delicate and elegant wines, worthy proof of the viticulture in Sicily.