CUZZIOLGRANDIVINI

Feudo Montoni

Italy - Sicily - Cammarata (RG)



VRUCARA NERO D'AVOLA SICILIA IGT

100% Nero d'Avola

Production area: Prephylloxera vines bred as saplings located at 500 meters above sea level Agro di Cammarata (AG)
Terrain: argilloso-sabbioso
Harvest: manual
Vinification: Pressing with ancient press. Alcoholic fermentation in concrete tanks with 25 days of maceration
Refinement: 45 months in cement, 6 in barrel and 6 in bottle
Color: rosso rubino
Fragrance: penetrating balsamic, with aromas of licorice, forest floor fruit, oriental spices, mineral, with slight hints of incense
Flavor: Velvety, ample and great structure, fresh savory and very persistent in aromatic returns
Alcoholic Grade: 14% 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.