

Feudo Montoni

Italy - Sicily - Cammarata (RG)



FEUDO MONTONI

Ownership/Founders Sireci Family

Start of Activity 1930

Vitiviniculture Certified Organic

Hectares 40

Bottles produced 300.000

VRUCARA NERO D'AVOLA SICILIA IGT

100% Nero d'Avola

Production area: Prephyloxera 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



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.