



# FEUDO MONTONI



## 2014 Nero D'Avola Vrucara Prephylloxera Sicilia DOC

### THE STORY

Vrucara is the name of the cru from which the grapes hail. The name has its origins in a vineyard of which the land has always been called “Vrucara.” It takes this name due to the presence of *vruca*, a Sicilian word for a bush that grows spontaneously around the vineyard. This herb has aromas of menthol mixed with those of incense oil. Transferred into the old, unique vines, we notice this aroma in the wine.

### VINEYARDS

**Area of Production:** Cammarata (Agrigento)

**Altitude:** 500 meters (1,640 feet) above the sea level

**Exposure:** East-facing vineyard

**Soil composition:** Clay and sand

**Vineyard Age:** From prephylloxera vines, which we consider our “mother plants.” The vines in the Vrucara contain our unique and old genetic code of Nero d’Avola, guarded for centuries at Montoni. The first mention of these plants was in 1590 in the *De Naturali Vinorum Historia*.

**Vine density:** 2,600 vines per hectare (1,053 vines per acre)

**Training system:** Bush vines

**Pruning system:** Bush vines

### HARVEST

**Notes:** Handpicked and placed in small cases

### VINIFICATION

**Fermentation:** 100% in cement containers with a long maceration of 25 days on the skins. The pressing is made in an old wood press. Spontaneous malolactic fermentation takes place in cement.

**Aging:** 45 months in cement, 6 months in barrels, 6 months in the bottle.

**Alcohol:** 14.0%

### THE WINE

**Tasting Notes:** A ruby red color, Vrucara is intense and persistent on the nose with aromas of forest floor, notes of cherry in spirit and dried rose petal, which are in harmony with notes of vanilla, balsamic, eucalyptus, licorice and incense oil. Soft and velvety on the palate, with buttery notes, it is well structured with a prolonged aromatic persistence on the finish. Vrucara has soft tannins and is well-balanced.

