

Nero d'Avola: Vrucara

Prephyloxera

Red wine

DOC Sicilia

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.

Area of Production: Cammarata (Agrigento)

Altitude: 500 metres above sea level

Exposure: East-facing vineyard

Soil composition: Clay and sand

Vineyard Age: From prephyloxera 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 plants per hectare

Training system: Bush vines

Pruning system: Bush vines

Harvest: Handpicked and placed in small cases

Vinification: Fermentation in cement containers with a long maceration of 30 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.

Sensory profile: A bright ruby red color, Vrucara is intense and persistent on the nose with earthy aromas, notes of red plum and dark berries, which are in harmony with notes of rose petal, vanilla, balsamic, eucalyptus and licorice. Soft and velvety on the palate, with a delicate acidity and well-balanced and soft tannins. Vrucara has a prolonged aromatic persistence on the finish.

Technical Notes:

Alcohol: 14 %

Storage of wine: In a cool, dry and dark place, stored on its side.

Food pairings: Red meat, roast, game meat, salumi and aged cheeses.

Temperature of consumption: 18-20° Celsius

Service notes: Oxygenate the wine at least two hours, preferably in a decanter.

