

MORGANTE

The authentic taste of Nero d'Avola

DON ANTONIO

NERO D'AVOLA DOC SICILIA 2015 RISERVA

TASTING NOTES

Deep ruby red colour, with deep violet flashes. You find all the Nero d'Avola notes of our terroir, with blackberry fragrance and persuasive herbal scents. Full wine, deep, that charms with elegance and composure. Soft tannins follow an imposing freshness and clear and persistent scents. Match with tasty red meat and medium and long aged cheeses. Pour into a wide crystal glass. Serve at 18°C.

CLIMATE

December was very warm until Christmas day, then the temperature went down, 10 cm of snow the last day of the year. From January to March it was cold with heavy rain. Spring was very warm and dry with temperature up to 30°C. except for May, cold with temperature below the seasonal average. From June till August the temperature was around 30/32°C. With some humid days in July and at the beginning of August. September and October were very hot months with frequent temperature range between the day and the night that favoured a perfect growth of the vine and a good maturation of the grapes.

VINIFICATION

The Nero d'Avola grapes are harvest between the end of September and the beginning of October. The vines grow in white calcareous soils with small portions of clay at 500/550 metres above sea level. The vinification of the grapes is in stainless steel tanks with 20 days of skin contact at a controlled temperature of 26/28°C (79/82.4°F). The malolactic fermentation is carried out in stainless steel tanks. Alcohol 15% Vol.

MATURATION

12 months ageing in new French Allier, Tronçais and Never 225 litre barriques, followed by further ageing of 12 months in the bottle.

