

MORGANTE

The authentic taste of Nero d'Avola

NERO D'AVOLA DOC SICILIA 2016

TASTING NOTES

Dark red colour, with shiny violet flashes. Here is the black-berry, geranium leaves, salty notes, that you also find at length in the mouth with pleasant tannins and lots of freshness. Ideal with meat and legumes soups with a medium fruity olive oil. To try also with well-seasoned tasty fish dishes. Pour into a wide crystal glass. Serve at 16-18°C.

CLIMATE

Mild dry temperatures during the winter and spring; a few days of sirocco, humidity and a small hailstorm during the spring have been the cause, in some vines, of a poor setting and a fall in production. Dry heat and absence of humidity during the summer with temperatures around 28/30°C. In September and October the temperatures weren't quite as hot as usual and the frequent temperature range between the day and the night of about 10/15°C favoured a good maturity of the grapes.

VINIFICATION

The harvest takes place during the first half of September. The vines grow in medium mixed clayey and calcareous soils at 450/500 metres above sea level. The vinification of the grapes is in stainless steel with 15 days of skin contact at a controlled temperature of 25-28°C (77-82.4°F). The malolactic fermentation is carried out in stainless steel tanks. Alcohol 14.60% Vol.

MATURATION

Brief ageing period in second-passage French Allier and Tronçais barriques, followed by a further ageing of 2-4 months in the bottle.

