

MORGANTE

The authentic taste of Nero d'Avola

Bianco di Morgante 2018



TASTING NOTES

Light straw yellow colour with golden highlights. Sensation of white earth aromas, of chalk and limestone, delicate white flowers, in closing, notes of citrus fruits and sour medlar. Fresh in the mouth and tasty, with oxalis and green almond husk notes through the back of the nose. Pairs well with fish cooked in simple sauces, seafood with delicate marinade, grilled vegetables with mild olive oil. It deserves a wide glass that brings out its aromas. Serve at a temperature of 12°C.

CLIMATE

Very dry autumn without rain, the winter was very cold with low rain. Humid spring, rainy May and June. The summer was dry and the temperatures were around 30°C, August was hot and humid with several rainfalls. Thanks to the mild, dry temperatures in September, the ripening of the grapes was perfect, rich and balanced.

VINIFICATION

The red grapes harvested at the beginning of September, are collected in small plastic crates, they grow at 450/550 metres above sea level, in calcareous and clayey soils. The grapes are crushed and statically drained. The must is clarified and left to settle, then it ferments in stainless steel tanks at a controlled temperature of 15-17°C (59-62,6°F). Aged for 4 months in stainless steel tanks and for two months in bottle. Alcohol 13.5% Vol.