

MORGANTE

The authentic taste of Nero d'Avola

ROSÉ DI MORGANTE NERO D'AVOLA DOC SICILIA 2019



TASTING NOTES

Medium intensity rosé. The nose is clearly fruity with cherry, currant, pomegranate and a hint of watermelon. The mouthfeel is supple, aromatic and tasty in the end. Amazingly drinkable. Ideal as an aperitif, enhances raw whitefish, yellowtail, snapper, peppery mussels, marinated raw red prawns and any kind of Mediterranean salad. Serve at 10-12°C.

CLIMATE

Very rainy Autumn, with some heavy rains, followed by a very cold winter, and snow at the beginning of January. The beginning of Spring was characterized by mild and not very rainy climate. March and April were warm, May cold and rainy with fog, unusual for our area, that caused a poor fruit set. During the first part of the Summer, there was dry heat, with temperatures up to 40° C., In July and August the temperature went down and in September a few rainfalls caused a slow maturation of the grapes, that made us obtain very fruity and balanced wines.

VINIFICATION

The Nero d'Avola grapes harvested in mid-September, are collected in small plastic crates, they grow at 400/450 metres above sea level, in calcareous and clayey soils. The grapes are crushed and statically drained. The fermentation of the must is in stainless steel tanks at a controlled temperature of 15-17°C (59-62,6°F). Aged for 4 months in stainless steel tanks. Alcohol 13.00% Vol.