

MORGANTE

DON ANTONIO NERO D'AVOLA DOC SICILIA 2014

TASTING NOTES

Deep ruby red colour, with deep violet flashes. Its elegance and complexity immediately stand out at the nose. Blackberry, cherry, plum and juniper notes balanced with tobacco aromas. At the palate it is powerful, warm and long, with silky tannin and perfectly balanced. It will be very good also after a long rest in the cellar. Match with tasty red meat and medium and long aged cheeses. Pour into a wide crystal glass. Serve at 18 °C.

CLIMATE

Intense rain and mild temperatures during the winter months, warm at the beginning of the spring, with a few days of sirocco, then rainy and cool in April. From May to September, the temperature was below the season average. The mild temperature favoured the growth of the plant and a good maturity 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 °C (79 °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.

