

MORGANTE

The authentic taste of Nero d'Avola

DON ANTONIO NERO D'AVOLA DOC SICILIA 2018 RISERVA



TASTING NOTES

Very deep ruby red with purple highlights. Elegant nose and rich of fruit jam, ground coffee, ferrous hints and spicy notes of coriander and then walnut husk. The mouthfeel is warm, structured, round and very persistent. Thick, strong and dulled tannins. Persistent, powerful and balanced. Match with tasty red meat and medium and long aged cheeses. Pour into a wide crystal glass. Serve at 18°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 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.