

MORGANTE

The authentic taste of Nero d'Avola

NERO D'AVOLA DOC SICILIA 2020



TASTING NOTES

Very deep red with purple hues. Fine nose and clean, plenty of fruit, cherry, hazelnut undertones and some fresh aromatic herbs too. The mouthfeel is balanced, medium to full body, soft tannins and a juicy, fruity finish. Ideal with meat and medium-aged chesses. To try also with well-seasoned tasty fish dishes. Pour into a wide crystal glass. Serve at 18°C; 14°C with fish dishes.

CLIMATE

A very rainy autumn characterized by a mild temperature and strong winds, followed by a warm and dry winter. Some rainfalls in the first half of the spring followed by a dry and mild temperature. Summer was hot and with an average temperature of 30°C. Throughout the harvest season, from September up to the beginning of October, rainfalls have been absent and the dry heat favoured an excellent maturation of grapes with an optimal sanitary quality.

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 14.50% 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.