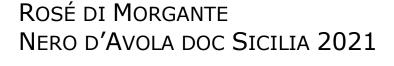
## **MORGANTE**

The authentic taste of Nero d'Avola



## **TASTING NOTES**

Brilliant rosé, delicate in the nose with aromas of cherries and watermelon with some citrus and pumice. The mouthfeel is fresh, soft and medium-bodied. Ideal as an aperitif, enhances raw whitefish, salmon, marinated raw red prawns and any kind of Mediterranean salad. Serve at 10-12°C.

## **CLIMATE**

Dry and warm Autumn. The first and the last week of December were very rainy. During the winter only a few rainfalls with mild temperature which lasted over Spring. Heavy rain the first week of June and then excessive heat (38/40°C) that lasted till mid-August. From the second week of August till October, mild and dry climate that favoured a perfect maturation of the grapes, rich and balanced.

## 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.

