

MORGANTE

The authentic taste of Nero d'Avola

DON ANTONIO NERO D'AVOLA DOC SICILIA 2020 RISERVA



TASTING NOTES

Compact ruby colour. Fruity scents of marasca cherry, sour-cherry, blackberry, with balsamic alternations and spices in progression. The sip is strong and powerful, warm, round, the tannic texture is thick and noble supported by a good freshness. Match with tasty red meat and medium and long aged cheeses. Pour into a wide crystal glass. Serve at 18°C.

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 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.