

MORGANTE

The authentic taste of Nero D'Avola

ROSÉ DI MORGANTE NERO D'AVOLA DOC SICILIA 2024



TASTING NOTES

Bright rosé of medium intensity. Very fruity at the nose with cherry, blackcurrant, pomegranate and a hint of watermelon. The mouthfeel is supple, fragrant and tasty at the end. Ideal as an aperitif, enhances raw whitefish, salmon, marinated raw red prawns and any kind of Mediterranean salad. Serve at 10-12°C.

CLIMATE

The autumn and the winter were very dry, with mild temperature. Hot spring and summer with temperatures between 33°C and 40°C. Thanks to the lack of humidity in the air and to the dry harvest, the maturation of the grapes was ideal, but a lower production.

VINIFICATION

The Nero Davila 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.