

MORGANTE

The authentic taste of Nero d'Avola

NERO D'AVOLA DOC SICILIA 2023



TASTING NOTES

Very intense ruby red. Delicate and refined on the nose, with hints of geranium, blueberry, and blackberry. Balanced and full-bodied on the palate, warm with a light tannic note. Pairs well with quality meats, cured meats, and medium-aged cheeses. Also worth trying with intensely flavored fish. Pour in a large crystal glass. Serve at 18°C; with fish dishes, 14°C.

CLIMATE

The autumn and winter were dry and the climate was mild. Spring and summer were hot, with temperatures between 33°C and 40°C. Thanks to the lack of humidity and the dry harvest, the grape ripening was optimal, with a very low yield.

VINIFICATION

The Nero d'Avola grapes, harvested in the first half of September from medium-textured, clay-limestone soils at approximately 450-550 meters above sea level, are vinified in stainless steel tanks with maceration on the skins for approximately 15 days at a controlled temperature of 25-28°C. Malolactic fermentation takes place entirely in stainless steel tanks. The alcohol content is 15.00% Vol.

MATURATION

Brief refinement in second-passage French oak barriques (Allier and Troncaise), followed by a few months of bottle refinement.