

# MORGANTE

The authentic taste of Nero D'Avola

## ROSÉ DI MORGANTE NERO D'AVOLA DOC SICILIA 2025



### TASTING NOTES

Bright pale pink with powdery highlights. Rich nose with red berries such as strawberries, currants, and cherries, hints of watermelon, and spicy notes. On the palate, it is fresh and mellow with a savoury finish. Ideal as an aperitif, it enhances raw white fish, salmon, marinated raw red shrimp, and all salads, and is surprising paired with a Mediterranean pizza. Serving temperature: 10-12°C.

### CLIMATE

The autumn and winter were dry, with temperatures never exceedingly cold. Spring and summer remained dry, with typically warm Sicilian temperatures. The dry, warm climate, even during harvest, contributed to the healthiness of the grapes, maintaining high quality despite lower yields.

### VINIFICATION

The Nero D'Avola grapes harvested in the first ten days of August, 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.