



MORGANTE

The authentic taste of Nero d'Avola

ROSE' DI MORGANTE 2018

TASTING NOTES

This rosè is obtained from the vinification of Nero d'Avola, the colour is light rosè, but shiny that shows its freshness. Clear aromas, fruity, citrus fruits and floral notes that remind rose petals, stand out. The wine is tasty, and at the same time aromatic and balanced. Ideal as an aperitif, enhances raw whitefish, yellowtail, snapper, peppery mussels, marinated raw red prawns and any kind of Mediterranean salad. Serve at 10-12°C.

CLIMATE

Very dry autumn without rain, the winter was very cold with low rain. Humid spring, rainy May and June. The summer was dry and the temperatures were around 30°C, August was hot and humid with several rainfalls. Thanks to the mild, dry temperatures in September, the ripening of the grapes was perfect, 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.