

MORGANTE

The authentic taste of Nero d'Avola

Don Antonio

Nero d'Avola DOC Sicilia 2016 Riserva



TASTING NOTES

Deep ruby red colour, with deep violet flashes. You find all the Nero d'Avola notes of our terroir, with blackberry fragrance and persuasive herbal scents. Full wine, deep, that charms with elegance and composure. Soft tannins follow an imposing freshness and clear and persistent scents. Match with tasty red meat and medium and long aged cheeses. Pour into a wide crystal glass. Serve at 18°C.

CLIMATE

Mild dry temperatures during the winter and spring; a few days of sirocco, humidity and a small hailstorm during the spring have been the cause, in some vines, of a poor setting and a fall in production. Dry heat and absence of humidity during the summer with temperatures around 28/30°C. In September and October the temperatures weren't quite as hot as usual and the frequent temperature range between the day and the night of about 10/15°C favoured a good maturity of the grapes.

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.