

MORGANTE

The authentic taste of Nero d'Avola

Nero d'avola doc Sicilia 2017



TASTING NOTES

Dark red colour, with shiny violet flashes. Here is the black-berry, geranium leaves, salty notes, that you also find at length in the mouth with pleasant tannins and lots of freshness. Ideal with meat and legumes soups with a medium fruity olive oil. To try also with well-seasoned tasty fish dishes. Pour into a wide crystal glass. Serve at 16-18°C.

CLIMATE

Mild temperature in autumn without rain, very cold during the winter with some snow in January and high rainfalls until February. Mild temperature in the first half of spring then cool temperatures. Summer was hot and dry with 30/35°C (86/95°F) from the end of July till the first half of August the temperatures were very hot up to 40/46°C (104/114,8°F). From the second half of August till October the climate was very nice, not very hot, with temperature range of 15°C (59°F), that favoured an excellent maturation of the grapes.

VINIFICATION

The harvest takes place during the first half of September. The vines grow in medium mixed clayey and calcareous soils at 450/500 metres above sea level. The vinification of the grapes is in stainless steel with 15 days of skin contact at a controlled temperature of 25-28°C (77-82.4°F). The malolactic fermentation is carried out in stainless steel tanks. Alcohol 14.60% Vol.

MATURATION

Brief ageing period in second-passage French Allier and Tronçais barriques, followed by a further ageing of 2-4 months in the bottle.