

MORGANTE

The authentic taste of Nero d'Avola

BIANCO DI MORGANTE 2019



TASTING NOTES

Light straw yellow colour. Delicate aromas of Golden Delicious apple, with peach and a floral touch just before tasting. The taste well matches with the sense of smell and fairly persistent. Pairs well with fish cooked in simple sauces, seafood with delicate marinade, grilled vegetables with mild olive oil. It deserves a wide glass that brings out its aromas. Serve at a temperature of 12°C.

CLIMATE

Very rainy Autumn, with some heavy rains, followed by a very cold winter, and snow at the beginning of January. The beginning of Spring was characterized by mild and not very rainy climate. March and April were warm, May cold and rainy with fog, unusual for our area, that caused a poor fruit set. During the first part of the Summer, there was dry heat, with temperatures up to 40° C., In July and August the temperature went down and in September a few rainfalls caused a slow maturation of the grapes, that made us obtain very fruity and balanced wines.

VINIFICATION

The red grapes harvested at the beginning of September, are collected in small plastic crates, they grow at 450/550 metres above sea level, in calcareous and clayey soils. The grapes are crushed and statically drained. The must is clarified and left to settle, then it ferments in stainless steel tanks at a controlled temperature of 15-17°C (59-62,6°F). Aged for 4 months in stainless steel tanks and for two months in bottle. Alcohol 13.5% Vol.