

MORGANTE

BIANCO DI MORGANTE 2016

TASTING NOTES

Light straw yellow colour with shiny highlights. Very elegant at the nose, with pleasant flowery and fruity tones, especially pear and tropical fruits at the end fresh vegetal notes of unripen almond husk come out. In the mouth, it is surprising how the freshness is well balanced with a pleasant saltiness. 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

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 red grapes (100% Nero d'Avola) harvested at the beginning of September, 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 17-19 °C (63-66 °F). Aged for 4 months in stainless steel tanks and for two months in bottle.

Alcohol 13.5% Vol.

