

# MORGANTE

The authentic taste of Nero d'Avola

## BIANCO DI MORGANTE 2017



### TASTING NOTES

Light straw yellow colour with golden highlights. Sensation of white earth aromas, of chalk and limestone, delicate white flowers, in closing, notes of citrus fruits and sour medlar. Fresh in the mouth and tasty, with oxalis and green almond husk notes through the back of the nose. 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 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 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.