

MORGANTE

The authentic taste of Nero d'Avola

BIANCO DI MORGANTE 2020



TASTING NOTES

Pale straw-yellow colour. In the nose, aromatic herbs notes spread out, thyme, sage and after more citrus sensations like cedar. The sip is rich of freshness and tasty, and it has a good correspondence with the nose, with a clean mouth and a tasty final. 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

A very rainy autumn characterized by a mild temperature and strong winds, followed by a warm and dry winter. Some rainfalls in the first half of the spring followed by a dry and mild temperature. Summer was hot and with an average temperature of 30°C. Throughout the harvest season, from September up to the beginning of October, rainfalls have been absent and the dry heat favoured an excellent maturation of grapes with an optimal sanitary quality.

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.