

MORGANTE

The authentic taste of Nero d'Avola

DON ANTONIO NERO D'AVOLA DOC SICILIA 2017 RISERVA



TASTING NOTES

Very intense ruby-garnet colour. Wrapping and spicy, good dialectic between hints of vanilla and scents of caper and mint, then cassis and kirsch. The flavour is full, rich, powerful, warm, with soft and persistent tannins. Match with tasty red meat and medium and long aged cheeses. Pour into a wide crystal glass. Serve at 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 Nero d'Avola grapes are harvest between the end of September and the beginning of October. The vines grow in white calcareous soils with small portions of clay at 500/550 metres above sea level. The vinification of the grapes is in stainless steel tanks with 20 days of skin contact at a controlled temperature of 26/28°C (79/82.4°F). The malolactic fermentation is carried out in stainless steel tanks. Alcohol 15% Vol.

MATURATION

12 months ageing in new French Allier, Tronçais and Never 225 litre barriques, followed by further ageing of 12 months in the bottle.