

MORGANTE

NERO D'AVOLA DOC SICILIA 2015

TASTING NOTES

Dark red colour, with shiny violet flashes. Blackberry and cherry aromas stand out, then geranium leaf, salty notes and towards the end vanilla, liquorice and tobacco. Mainly fruity in the mouth with a gentle dry, outstanding freshness and a good persistence. Ideal with meat and legumes soups with a medium fruity olive oil. To try also with well-seasoned tasty fish dishes. Pour into a wide crystal glass. Serve at 16-18°C.

CLIMATE

December was very warm until Christmas day, then the temperature went down, 10 cm of snow the last day of the year. From January to March it was cold with heavy rain. Spring was very warm and dry with temperature up to 30°C. except for May, cold with temperature below the seasonal average. From June till August the temperature was around 30/32°C. With some humid days in July and at the beginning of August. September and October were very hot months with frequent temperature range between the day and the night that favoured a perfect growth of the vine and a good maturation of the grapes.

VINIFICATION

The harvest takes place during the first half of September. The vines grow in medium mixed clayey and calcareous soils at 450/500 metres above sea level. The vinification of the grapes is in stainless steel with 15 days of skin contact at a controlled temperature of 25-28 °c (77-82.4 °F). The malolactic fermentation is carried out in stainless steel tanks. Alcohol 14.5% Vol.

MATURATION

