

MORGANTE

The authentic taste of Nero d'Avola

NERO D'AVOLA DOC SICILIA 2018



TASTING NOTES

Deep purple red. Intense nose with plum jam, small red fruits, with an overtone of caper and spicy hints. Fresh sip, well balanced, structured and persistent. The taste is full and tannins very soft. 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

Very dry autumn without rain, the winter was very cold with low rain. Humid spring, rainy May and June. The summer was dry and the temperatures were around 30°C, August was hot and humid with several rainfalls. Thanks to the mild, dry temperatures in September, the ripening of the grapes was perfect, rich and balanced.

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 14.60% Vol.

MATURATION

Brief ageing period in second-passage French Allier and Tronçais barriques, followed by a further ageing of 2-4 months in the bottle.