

# MORGANTE

The authentic taste of Nero d'Avola

## NERO D'AVOLA DOC SICILIA 2019



### TASTING NOTES

Good concentration of ruby red colour. Willing to smell marasca cherry notes, blackcurrant, blueberry juice, then carob, dark chocolate and closing mentholated whiffs. The mouthfeel is balanced all playing on a great drinkability. Finish with a pleasant end of small red fruit hints. 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 rainy Autumn, with some heavy rains, followed by a very cold winter, and snow at the beginning of January. The beginning of Spring was characterized by mild and not very rainy climate. March and April were warm, May cold and rainy with fog, unusual for our area, that caused a poor fruit set. During the first part of the Summer, there was dry heat, with temperatures up to 40° C., In July and August the temperature went down and in September a few rainfalls caused a slow maturation of the grapes, that made us obtain very fruity and balanced wines.

### 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.