

MORGANTE

The authentic taste of Nero d'Avola

ROSÉ DI MORGANTE NERO D'AVOLA DOC SICILIA 2020



TASTING NOTES

Medium intensity rosé, cherry pink. In the nose it offers hints of wild stains, enveloped in mineral and iodine notes, then strawberries and gentle aromas of melon. Fully correspondence at the taste with a lively and sapid sip. Ideal as an aperitif, enhances raw whitefish, yellowtail, snapper, peppery mussels, marinated raw red prawns and any kind of Mediterranean salad. Serve at 10-12°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 Nero d'Avola grapes harvested in mid-September, are collected in small plastic crates, they grow at 400/450 metres above sea level, in calcareous and clayey soils. The grapes are crushed and statically drained. The fermentation of the must is in stainless steel tanks at a controlled temperature of 15-17°C (59-62,6°F). Aged for 4 months in stainless steel tanks. Alcohol 13.00% Vol.