

MORGANTE

The authentic taste of Nero d'Avola

BIANCO DI MORGANTE 2021



TASTING NOTES

Produced from red grapes, bright straw yellow colour. Olfactory profile of great breadth with nose of peach, jasmine and green apple. Medium-bodied with saline-mineral character. The sip is complex, fresh and sapid, and it has a good correspondence with the nose, with a clean mouth and a tasty long final. Pairs well with fish cooked in simple sauces, seafood with delicate marinade, grilled vegetables with mild olive oil. Excellent durability over time, drink with a wide glass that brings out its aromas. Serve at a temperature of 13°C.

CLIMATE

Dry and warm Autumn. The first and the last week of December were very rainy. During the winter only a few rainfalls with mild temperature which lasted over Spring. Heavy rain the first week of June and then excessive heat (38/40°C) that lasted till mid-August. From the second week of August till October, mild and dry climate that favoured a perfect maturation of the grapes, rich and balanced.

VINIFICATION

The red grapes harvested at the beginning of September, are collected in small plastic crates, they grow at 450/550 metres above sea level, in calcareous and clayey soils. The grapes are crushed and statically drained. The must is clarified and left to settle, then it ferments in stainless steel tanks at a controlled temperature of 13°C (55,4°F). Aged for 4 months in stainless steel tanks and for two months in bottle. Alcohol 13.5% Vol.