

MORGANTE

The authentic taste of Nero d'Avola

ROSÉ DI MORGANTE NERO D'AVOLA DOC SICILIA 2021



TASTING NOTES

Brilliant rosé, delicate in the nose with aromas of cherries and watermelon with some citrus and pumice. The mouthfeel is fresh, soft and medium-bodied. Ideal as an aperitif, enhances raw whitefish, salmon, marinated raw red prawns and any kind of Mediterranean salad. Serve at 10-12°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 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.