

MORGANTE

The authentic taste of Nero d'Avola

BIANCO DI MORGANTE 2022



TASTING NOTES

Bright colour with golden reverbs. The fragrance is laden with floral, fruity fine and elegant notes, Sicilian citrus fruits and aromatic herbs. The sip is tasty fresh and balanced, barely perceptible the tannic texture of the vine, long citrusy persistence. 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

Extremely wet autumn till mid of December, followed by a dry and very cold winter, with frosty mornings till the beginning of April. Spring was mild with light rain. The entire month of May was characterized by excessive heat, with rain at the beginning and at the end of the month. Hot summer with temperatures between 38°C and 40°C. Thanks to the lack of humidity in the air and to the dry harvest, the maturation of the grapes was ideal and rich, obtaining fruity and balanced wines.

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.