

MORGANTE

The authentic taste of Nero d'Avola

NERO D'AVOLA DOC SICILIA 2021



TASTING NOTES

Ruby red with purple hues. At the nose intense and elegant fruity notes of blackberries, mulberry, bilberry, carob, liquorice and cocoa powder. Full bodied, good structure, with soft tannins, balanced freshness and pleasant fruity finish. Ideal with meat and medium-aged chesses. To try also with well-seasoned tasty fish dishes. Pour into a wide crystal glass. Serve at 18°C; 14°C with fish dishes.

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 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 14.50% 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.