

MORGANTE

The authentic taste of Nero d'Avola

ROSÉ DI MORGANTE NERO D'AVOLA DOC SICILIA 2022



TASTING NOTES

Bright cherry red transparencies. Intense aromas of wild berries, raspberries, and crunchy cherries, rose petals, wisteria, blood orange, sage and sea shrubs. Tasty sip followed by a stimulating freshness, velvety tannic texture. Ideal as an aperitif, enhances raw whitefish, salmon, marinated raw red prawns and any kind of Mediterranean salad. Serve at 10-12°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 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.