

# MORGANTE

The authentic taste of Nero d'Avola

## BIANCO DI MORGANTE IGT TERRE SICILIANE 2023



### TASTING NOTES

Produced vinifying red grapes as white, it has a bright straw yellow colour. Hints of peach at the nose, jasmine and lemon peel. Medium bodied with salty, mineral character, fresh and tasty good correspondence to the nose with a clean, tasty and long finish. 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

The autumn and the winter were very dry, with mild temperature. From May till June heavy rain, that caused the development of mildew with consequent loss of some bunches of grapes. Hot summer with temperatures between 33°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, but a lower production. The wines obtained are fruity 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.