

MORGANTE

The authentic taste of Nero d'Avola

DON ANTONIO NERO D'AVOLA DOC SICILIA 2022 RISERVA



TASTING NOTES

Deep and luminous ruby red. Soft and enveloping structure, very varietal with hints of blackberry, accentuated balsamic verve with menthol and spicy notes. On the palate, it is seductive, warm, and enveloping, with integrated tannins and a long finish. Pair with bold red meats and medium- and mature cheeses. Pour into a wide crystal glass. Serve at 18°C.

CLIMATE

The autumn was excessively rainy until mid-December, followed by a dry and very cold winter, with morning frosts until early April. Spring was mild with some light rain. The entire month of May was characterized by excessive heat, with rain at the beginning and end of the month. The summer was hot, with temperatures between 38°C and 40°C. Thanks to the lack of humidity and the dry harvest, the grape ripening was optimal and rich, resulting in fruity and balanced wines.

VINIFICATION

The Nero d'Avola grapes were harvested at the end of September in white, calcareous soils with clay particles at approximately 500-550 meters above sea level. They were vinified in stainless steel tanks with maceration on the skins for approximately 20 days at a controlled temperature of 26°C. Malolactic fermentation took place in stainless steel tanks. The alcohol content is 15.00% Vol.

MATURATION

The wine ageing 12 months in new French Allier, Tronçais and Never 225 barriques, followed by further ageing of 12 months in the bottle.