

MORGANTE

The authentic taste of Nero d'Avola

BIANCO DI MORGANTE IGT TERRE SICILIANE 2025



TASTING NOTES

A white wine made from red grapes, with a bright, pale straw color and golden-green highlights. It releases fragrant aromas with notes of white peach and wildflowers. The flavor is intense and fresh, with an explosive salinity on the palate. It pairs well with fish dishes with simple sauces, delicately marinated seafood, and grilled vegetables seasoned with delicately fruity oils. It holds up well over time; drink in a glass of the right size to enhance its aromas. Serve at 13°C.

CLIMATE

The autumn and winter were dry, with temperatures never exceedingly cold. Spring and summer remained dry, with typically warm Sicilian temperatures. The dry, warm climate, even during harvest, contributed to the healthiness of the grapes, maintaining high quality despite lower yields.

VINIFICATION

The red grapes harvested in the first ten days of August, 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.