

MORGANTE

The authentic taste of Nero d'Avola

NERO D'AVOLA DOC SICILIA 2022

TASTING NOTES

Deep purple red. Intense nose with plum jam, small red fruits, with an overtone of caper and spicy hints. Fresh sip, well balanced, structured and persistent. The taste is full and tannins very soft. Ideal with meat and legumes soups with a medium fruity olive oil. To try also with well-seasoned tasty fish dishes. Pour into a wide crystal glass. Serve at 16-18°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 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 14.60% 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.

